THE NEW SUNNYSIDE COOK BOOK

Compiled by the
Woman's

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A considerable number of bread makers who realize the truth of this have for years depended on the following brands of flour

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PROSSER, WASHINGTON

Mrs. Earle Timms

THE NEW SUNNYSIDE COOK BOOK

Some hae meat and canna eat,
And some wad eat that want it,
But we hae meat and we can eat,
And so the Lord be thankit."

Compiled by the
Woman's Club

SUN PRINT, SUNNYSIDE, WASH.

To Make Your Home Happy

USE ONLY

"Happy Home"

Brand of Goods

Gold Shield Coffee	Sweet Potatoes
String Beans	Queen Olives
Asparagus	Ripe Olives
Pumpkin	Tomatoes
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The Sunnyside Sun

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Poultry Dairy Hog Feeds

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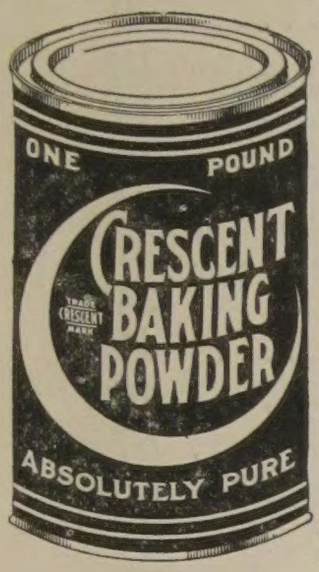

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SOUPS

Corn and Tomato Soup—Scraped green corn or canned corn, 1½ cups, strained tomatoes 2 cups, water 1 cup, milk or cream 1 cup; add ½ teaspoon soda to tomatoes so milk will not curdle, season to taste and heat to boiling point and serve. More milk or water may be added.

—Mrs. A. D. CAFFERTY.

Tomato Soup—One-half can tomatoes, ½ can water, boil together. Stir in one-third teaspoon soda, add butter, 1 teaspoon salt, pepper. Lastly, add ½ can of rich milk and bring to the boiling point.

—Mrs. S. J. HARRISON, Mrs. J. H. MILLER.

Noodle Soup—Make a stiff dough, using 1 tablespoon of cream for each egg, ¼ teaspoon salt. Roll very thin. Partially dry the sheets, then cut them in strips, pile all together and shave very fine. Cook 15 minutes in rich chicken or beef broth.

SARAH (Grandma) HARRISON.

Chicken Soup—Take the broth of 1 chicken, remove grease if very fat, add enough water to broth to make 2 quarts. Let come to a boiling point, then add 2 cups of boiled rice, break two eggs in a cup and beat well and fill up with sweet cream. Then stir in the soup, season with salt, pepper and parsley. Add more water if too rich.

Mrs. C. ROWLAND.

Sour Cream Soup—Have a quart of potatoes cut in dice and cook in water well covered; cut up a good sized onion and boil with potatoes; add salt. When boiled, remove from the fire and stir in 1 pint of rich sour cream, salt and pepper to taste; add more water if too rich. Serve with wafers or small pieces of bread added to the soup.

—Mrs. C. ROWLAND.

Tomato Soup—Put 1 quart of tomatoes through a sieve, put in a pinch of soda, skim and add 1 tablespoon of butter, 1 teaspoon of salt, sugar and a little cayenne pepper. Last, add just before serving, 1 tablespoon of

flour mixed with a little milk or water until smooth and pint cream. Serve hot. —Mrs. W. H. CLINE.

Cream Tomato Soup—One tablespoon flour, ½ tablespoon butter; ¼ cup milk; one-third cup tomatoes. After making the white sauce set in double boiler to keep hot while preparing the tomatoes. Heat tomatoes (pulp and juice) and strain. Put thru sieve, add salt and re-heat; add to white sauce and serve.

—Mrs. MASON.

Canned Tomato Soup—1½ pecks ripe tomatoes, wiped with damp cloth. 10 medium sized onions and one bunch celery put thru food chopper. Add to tomatoes, boil without water 1½ hours. Strain and bring again to boil. Add ¾ cup flour, ½ cup butter, 1 cup brown sugar, ¼ teaspoon cayenne, ¼ cup salt. Boil thoroughly and seal air tight. Will keep indefinitely. When ready to serve add one-eighth teaspoon soda to a pint of soup, heat equal parts of milk and soup. Add soup to milk, serve at once. —Mrs. SAM CAMPBELL.

Clam Soup—One quart milk, add 1 can minced clams, bring to boiling point. Pour slowly over 1 egg beaten light. Season with salt and pepper. Serve at once.

Potato Soup—One onion and four good sized potatoes boiled until soft, put through sieve, add 1 quart of cream and milk, equal parts. If you do not have cream, a tablespoonful of butter may be added to the milk. Season to taste.

—Mrs. W. H. CLINE and Mrs. J. H. HARWICK.

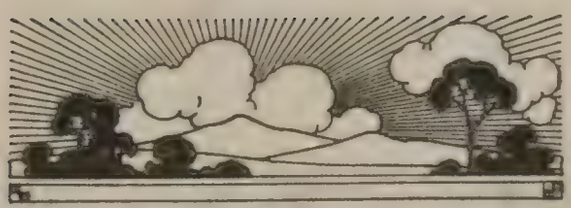
Salmon Soup—Six cups milk, tablespoon butter, tablespoon flour, salt and pepper to taste. When steaming, add 1 can minced salmon.

—Mrs. C. H. LANGFORD.

Plain Vegetable Soup—Have your soup stock hot and add 1 carrot, chopped; 1 potato, chopped; 1 turnip, chopped; 2 small onions, chopped; 1 stalk celery, chopped; 2 cups strained tomatoes. When these are done run through sieve or colander and add chopped parsley, and season to taste and add teaspoon butter if stock is not rich.

Mrs. A. D. CAFFERTY.

Oyster Plant or Salsify Soup—Prepare and cut in small pieces 2 bunches oyster plant. Boil and mash fine; when soft, put 1 quart milk into double boiler with 1 small onion. When boiling, stir in ½ teaspoon Kinsford cornstarch which has been dissolved in a little cold milk, add oyster plant, 1 heaping tablespoon butter, salt and pepper to taste. When again come to the boil, strain and serve very hot. —SELECTED.



OYSTERS AND FISH

Pigs in Clover—Take large oysters and equal number of slices of bacon. Wrap bacon around the oysters and fasten with wooden spit; cook until tender.

—Mrs. FRANK CHAPMAN

Baked Salmon or Halibut—Remove all scales, rub plenty of salt well into the fish, dust lightly with flour; have plenty of butter or butter and fat in the bake pan. Place fish in oven and bake a 4-pound piece about 1½ hours, basting very often with water and butter.

—Mrs. N. WOODIN.

Baked Salmon—One can salmon (remove all bones and skin), mash fine with fork. Stir in yolks of 4 eggs, salt and pepper, milk or cream, and last, beaten whites of the eggs. Mix thoroughly and have consistency of thick cream. Bake about 20 minutes.

—Mrs. S. S. McCAGUE.

Fish Fasee—Make a custard of 2 tablespoons of butter, 2 of flour, 1 pint of milk and 2 well-beaten eggs. Allow to cool and stir in the contents of 1 can of salmon, or an equal quantity of any cooked and shredded fish. Bake 20 minutes. —Mrs. THAD HALL.

Clam Chowder—One large cup fat salt pork cut in dice; 1 cup onions chopped fine; fry both together until a light brown, then put into a kettle and add 1½ cups potatoes cut in dice and 1 can clams chopped fine (or about 2 dozen fresh clams), with broth and just enough water to cover, and boil the whole until the potatoes are done. Season to taste and just before serving add milk to the consistency desired. —Mrs. W. B. CLOUD.

Baked Fish—Make dressing as for chicken, stuff fish and sew up, put in baking pan with a little hot water, put in a hot oven for a few minutes, then you can remove the skin; now salt and sprinkle with flour, place thin slices of salt pork or bits of butter on top, baste often; bake from ¾ to 1 hour, according to size.

—Mrs. JOHN SHELLER.

Salmon Loaf—One pound can salmon, 2 tablespoons melted butter, 1 cup cracker crumbs, 1 cup milk, 1 teaspoon salt, dash red pepper, 3 beaten eggs. Combine, steam 1 hour, serve with egg and parsley sauce.

—Mrs. J. M. DUNN.

Fish Pudding—Boil 2 pounds fish in clear water until done. Shred or break into small pieces, free from skin and bones. Make cream sauce of 1 cupful sweet milk, 1 tablespoon Crisco, 1 tablespoon flour, 1 teaspoon salt, ¼ teaspoon onion juice. When thick add the flaked fish. Stir well and when taken from fire, add 2 well beaten eggs. Mix thoroughly. Press into buttered mold, cover with greased paper. Set mould in warm water, bake in oven ½ hour. Serve with parsley sauce.

VEGETABLES

Smothered Potatoes—For 1 quart of diced raw potatoes make a pint of sauce with 2 tablespoons butter, 4 of flour and 1 pint of milk Mix thoroughly with the potatoes, adding small onion. Bake an hour, uncovering to brown the last few mintes. —Mrs. THAD S. HALL.

Potato Puff—Two cups mashed potato, two tablespoonsful butter beaten to a cream. Whip two eggs light and add to potato with one cup of cream. Pour into hot buttered dish and bake in hot oven until nicely browned. —Mrs. D. B. MACKINTOSH.

Sweet Potatoes, Southern Style—Parboil six medium size sweet potatoes, peel and cut into round slices ¼ inch thick, place in casserole or heavy earthern baking dish; cream 1 cup sugar and ½ cup butter, spread over the potatoes; cover closely and bake in a slow oven for 4 hours. Serve hot, in baking dish.

—Mrs. E. A. MOORE.

Spinach—Pick over carefully while dry; throw a few plants at a time into a large pan of cold water, wash well. Put the spinach into a large kettle without water, set it on the stove where it will cook slowly until the juice is drawn. Then boil till tender, drain and chop. Put butter into a frying pan and add the spinach, let boil a minute and serve with hard boiled eggs sliced over it.

—GEORGIA M. BENNETT.

Egg Plant—Peel and cut in slices the purple kind, sprinkle with salt and pepper, and let drain on a tipped plate for ¾ of an hour; make a light batter with 1 egg, flour and a little water, dip the slices into it and fry in butter or lard. Eggs and cracker crumbs may be used instead of the batter. —Mrs. HENRY STAHLHUT.

Hot Slaw—Take a small head of cabbage, cut fine and cook till tender, then add the following: 1 egg well beaten, teaspoon salt, a little pepper, two-thirds cup of sugar, 3 tablespoons vinegar, level tablespoon flour, 1 cup sour cream, cook about five minutes.

—Mrs. P. J. LICHTY.

Asparagus With Eggs—Boil a bunch of asparagus 20 minutes; cut off the tender tops and lay them in a deep pie plate, buttering, salting and peppering well; beat up 4 eggs, the yolks and whites separately, to a stiff froth; add 2 tablespoons of milk or cream, a tablespoon of warm butter; pepper and salt to taste; pour evenly over the asparagus mixture; bake 8 minutes, or until the eggs are set. —Mrs. G. W. REESE.

Stuffed Potatoes or Soufle—Bake potatoes thoroughly, cut lengthwise and take out meat of potatoes; season with salt, pepper, butter, milk and cream. Add beaten white of egg. Beat thoroughly, put back in shell and brown. —Mrs. LLOYD MILLER.

Scalloped Onions—Parboil 12 sliced onions. Prepare bread or cracker crumbs using a layer of crumbs and onions till the baking dish is full. Season with salt, pepper and butter, pour over enough milk to cover. Bake ½ hour. —Mrs. M. E. OSWALT.

Potato Croquettes—Mix well ½ pt. hot mashed potatoes with 1 tablespoon butter, ½ teaspoon salt, a little onion juice and pepper and 1 teaspoon minced parsley. Then add 1 beaten egg yolk, cool slightly, shape, bread them and fry in hot fat. —Mrs. C. H. LANGFORD.

Corn Oysters—To 1 can corn add salt, pepper and ½ cup of flour with ½ spoon of baking powder. 1 tablespoon melted butter and 2 eggs well beaten. Fry on a griddle in spoonsful and serve very hot.
—Mrs. C. H. LANGFORD.

Macaroni and Tomatoes—Cook macaroni until tender, cut in tiny pieces two or three strips of bacon and fry brown; into this put an onion cut fine and a green pepper in small pieces and fry all until brown. Add tomatoes to this and cook five minutes, then pour this mixture into macaroni. Let simmer half an hour.
—Mrs. MERRICK SPALDING.

Sweet Potatoes and Marshmallows—Boil 6 medium sized potatoes until tender, peel, press thru sieve, add 2 tablespoons butter, 1 teaspoon sugar, ½ cup cream, salt to taste. Beat well. Press into shallow pan. Cover the top with marshmallows, put into warm oven until

marsmallows are puffy and slightly brown. Serve hot. This serves ten people.

Candied Yams—Peel 6 medium sized sweet potatoes, split, simmer until tender in the following syrup: One cup sugar, 1 cup water, ¼ cup butter. These may be cooked in oven, basting often. This serves 8 people.

Corn Custard—One cup corn, salted corn freshened, or canned corn; add 1 egg well beaten, 1 cup scalded milk poured over it, 1 tablespoon sugar; cover with buttered bread crumbs, bake until set.

Taffy Apples—Boil 1 cup granulated sugar, 1 cup of brown sugar, add 1 scant cup water, till it forms a soft ball in water. Add a small piece of butter. Have apples on skewers or sticks, dip each quickly in syrup until completely covered. Put on buttered dish to cool.

—LAURA DUNCAN.

Egg Plant in Casserole—Four tablespoons butter, 1 large egg plant, 3 small onions, 2 garlic, cloves, 3 tomatoes, 1 green pepper, salt and pepper to taste. Slice the egg plant into thin slices, then slice onions, garlic and tomatoes and pepper quite thin. Arrange them alternately in a buttered casserole, seasoning each layer with salt and pepper. Pour in the melted butter and cover. Cook over a slow fire or in a moderate oven until the egg plant is tender. Serve hot or cold.

Tomato Fritters—One pint canned tomatoes, 1 tablespoon sugar, salt and pepper to taste, 1 tablespoon finely chopped onion if desired, 2 tablespoons butter, 2 rounding tablespoons corn starch, 1 egg, bread crumbs. Put tomatoes thru colander and add sugar, salt, pepper and onion, if used. Blend butter and cornstarch in another pan. Add to boiling tomatoes. Let cook a few minutes until very thick, then remove from stove. Stir in yolk of the egg. Pour in molds or shallow pans and cut when cold with biscuit cuetter. Beat up white of egg and brush over the rounds. Toss in fine bread crumbs and fry—deep fat preferred. Serve piping hot. Especially good with fresh ham or pork.

—Mrs. A. O. RADER.

Spanish Spaghetti—One and a half lbs. cubed round steak, 3 medium sized sliced onions, 2 medium sized carrots, ½ can strained tomatoes, 1 garlic bean, 2 tablespoons olive oil or any salad oil, 1 tablespoon salt, ½ teaspoon cayenne, ½ teaspoon black pepper, ½ teaspoon ground gloves. Have the steak cut in one thick slice. Seer the steak in hot salad oil. Then add tomatoes, chopped carrots, onions, garlic bean, cut fine, and seasoning. Let cook slowly for 2 hours and pour over 2 cups or any desired amount of cooked spaghetti and serve in casserole. This makes a very appetizing luncheon dish.
—Mrs. F. C. GARRETT.

O'Brien Potatoes—Fry 3 cups potato cubes or balls in deep fat, drain and sprinkle with salt. Cook 1 slice of onion in 1½ tablespoons butter, 3 minutes; remove onion, and add to butter 3 canned pimentos cut in small pieces. When thoroughly heated add potatoes; stir until well mixed; turn into serving dish and sprinkle with finely chopped parsley. —Mrs. ROSS P. HANEY.

Stuffed Tomatoes—Scoop the centers of 6 medium sized tomatoes. To 1 cup dried bread crumbs add 1 tablespoon each of finely chopped onion, green pepper and boiled ham. Moisten with melted butter and add seasoning to taste. Heap lightly into each cavity. Place tomatoes in a greased pan and bake until the skin is somewhat wrinkled and the crumbs are a delicate brown.
—Mrs. OSCAR L. BOOSE.

Spanish Noodles—Boil one or more packages of noodles in salted water until tender; drain and blanch. Turn into frying pan in which bacon or ham has been slightly browned ,and add ½ lb. shredded cheese and dash of red pepper. Mix well and brown slowly until crisp. Serve hot with wafers. —MAUDE CAFFERTY.

Tomatoes and Spaghetti—One package of spaghetti, 1 pint canned tomatoes, ½ cup cream, small amount of grated cheese, salt, pepper or paprika, and sugar to taste. Biol spaghetti briskly for about 30 minutes in large kettl eof salted water. Keep adding water from time to time so that it never boils near dry. Take off stove and pour over it cool water to blanch. Put in

casserole and add tomatoes, cream (or very rich milk,) about a tablespoon of sugar and a dash of cayenne or paprika. Grate cheese over top and cook in oven ½ or ¾ hour. This recipe will serve from 9 to 12 persons.

—Mrs. A. O. RADER.

SALADS

Marshmallow Salad—One can sliced pineapple cut, 4 apples cut in dice, 6 stalks white celery, 1 cup nuts, 12 marshmallows cut small, 1 cup dates, cut. Use whipped cream with any good mayonnaise dressing. Will serve six people. —Mrs. W. E. FORDYCE.

Salmon Salad—One can salmon, 3 large pickles, 5 boiled eggs. Sauce—1 tablespoon mustard, 1 teaspoon sugar, 1 raw egg, two-thirds cup vinegar, salt and pepper to taste; boil all together until it thickens.
—Mrs. W. E. CORNELL.

Cherry and Filbert Salad—Stone ½ pint of sweet cherries and in place of the pit insert filbert kernel. Serve with mayonnaise dressing on lettuce leaves.
—OLA TALLMAN.

Tomato Salad—Cook 2 cups tomatoes, 2 slices onion, salt and pepper for 20 minutes, then strain; add to this 2 level tablespoons of powdered gelatine soaked in ¼ cup cold water for 20 minutes, and stir until it is entirely dissolved. Turn into little cups rinsed in cold water; when firm, unmold on to lettuce leaves.
—MAUDE CAFFERTY, Mrs. E. J. YOUNG,
—Mrs. T. S. HALL.

Pineapple Salad—Place slices of Hawaiian pineapple on lettuce leaf, add a spoonful of mayonnaise salad dressing with whipped cream and chopped nuts and grated cheese. —Mrs. R. G. PAGE.

1000 Island Salad Dressing—To the mayonnaise add 1 hard boiled egg chopped fine, one finely minced small onion and one-half cup Heinz chili sauce.

Fruit Salad Dressing—Four tablespoons vinegar, 2 tablesoons butter, 4 tablespoons sugar, 2 eggs. Put all in double boiler, beat eggs and stir in and stir until it thickens. When cool, add whipped cream to thin.
—Mrs. J. D. NEIDIGH.

Robin's Nest Salad—Ripe peaches, blanched hazel nuts, seeded grapes, 2 cups whipped cream, 1 beaten white of egg, 1 teaspoon almond extract. On each individual salad plate place one-half peach; in hollow of peach put 6 blanched nuts and 6 grapes, with powdered sugar to taste. Whip cream, add white of egg and extract. Place two tablespoons over fruit and serve.
—Mrs. DAVID WOOD.

Salmon Salad—One small can salmon, broken into small pieces, 1 cup chopped cabbage, 1 tablespoon chopped pimentoes. Use any good salad dressing mixed with whipped cream. —Mrs. J. B. EDMINSTER.

Dressing for Fruit Salad—Four eggs, 1½ cups powdered sugar, juice of 2 lemons, pinch of salt. Beat the yolks, add the sugar, stirring until perfectly smooth. Beat the whites till very stiff and add to other ingredients. Cook in double boiler till quite thick. Bottle and add whipped cream when used. Mrs. W. A. FUNK.

Cabbage Salad Dressing—One-half cup white sugar; 2 tablespoons butter; 1 tablespoon flour; 2 eggs well beaten, ½ cup vinegar, ½ teaspoon salt, 1 teaspoon mustard. Cook in double boiler until like custard, cool, mix with cabbage just before serving. —Mrs. A. G. FLEMING.

Brown Bean Salad—One qt. beans, (canned or cooked) add 1 cup chopped pickle, 1 cup red beets, 1 onion, celery or celery seed. Season to taste with salt, pepper, vinegar and sugar. —Mrs. GEO. LONGNECKER.

None Better Salad Dressing—Three eggs beaten stiff, 1 cup sour or sweet cream, ½ tsp. salt. Mix thoroughly. Add ½ cup of vinegar, ½ tablespoon mustard, ½ cupful of melted butter, one-third cup of sugar. Beat well. Cook in double boiler until creamy. Mix the dry mustard in a little vinegar to avoid lumbs.
—Mrs. J. C. GRAVES.

Macaroni Salad—One package macaroni, cook and blanche, ½ can red pimentos, 2 heads celery, 4 hard boiled eggs, 1 medium sized onion, salt. Dressing— ¼ cup vinegar, ¾ cup water, ¾ cup sugar, yolks of 3 or 4 eggs, ¼ teaspoonful mustard, butter size of walnut, salt. Cup of whipped cream. —Mrs. Wm. KIELSMEIER.

Pea Salad—Drain juice off can of peas, turn peas in basin, cut fine 2 or 3 tablespoons of cheese, onion and sweet pickles. Mix with peas. Season with salt, pepper, ½ cup salad dressing, 1 cup of sour cream. Serve on lettuce leaf. —Mrs. S. L. STONEBRAKER.

Cooked Mayonnaise Dressing—Two and one-half tablespoons flour, 1¼ teaspoons salt, 1 teaspoon mustard, 2 tablespoons salad oil, ⅛ teaspoon pepper, ¼ cup lemon juice, 1 cup boiling water, 2 egg yolks, 1 cup salad oil. Mix together until smooth, add the flour, salt, mustard, pepper and 2 tablespoons oil. Add lemon juice and the boiling water. Cook in double boiler until thick. When cool, add the well beaten egg yolks and cup of oil (slowly.) —Mrs. E. E. STAHLHUT.

Lobster Salad—To 1 can of lobster meat picked over, add 1 cup chopped walnuts, 1 cup chopped celery, 2 small green onions, and 2 sprigs of parsley chopped, 5 medium sized boiled potatoes, mashed; 2 eggs well beaten, with 4 tablespoons olive oil, 2 tablespoons vinegar, pepper and salt to taste. Serve on lettuce. Crab or shrimp may be used the same way. —Mrs. KNOX.

Potato Salad—Three cups diced cold boiled potatoes, 2 tablespoons mild vinegar over potatoes, 3 medium sized sweet pickles, whites of 3 hard boiled eggs, chopped small onion, ½ green pepper, run through food chopper; stir this into ¾ cup of mayonnaise and add to this the yolks of the 3 eggs, put thru sieve. To this dressing add potatoes and pickles together. Serve on lettuce leaf.
—Mrs. S. A. CAMPBELL.

Excellent Cabbage and Apple Salad—One small head of cabbage, chopped fine; 4 apples, also chopped, with one-third cup sugar, 1 teaspoon salt, 1 cup cut nut meats. Mix with mayonnaise dressing and whipped cream. Celery may be added if desired.
—Mrs. BERT REMINGTON.

French Dressing—One-half teaspoon salt, ¼ teaspoon pepper, 2 tablespoons vinegar, 4 tablespoons olive oil. Put together in a bowl and beat well or into a bottle and shake well.

Pineapple Salad Dressing—One-half cup of sugar, 2 heaping tablespoons flour, 2 eggs, 1 cup pineapple juice, juice of ½ lemon, 2 tablespoons butter. Mix sugar and flour into smooth paste with well beaten eggs. Heat fruit juice and add butter. Cook until thick. To use, add equal parts of whipped cream.

—Mrs. HANEY.

Cabbage Salad—To the desired amount of chopped cabbage add 1 cup, or less, of chopped walnut meats, 1 cup diced celery, (celery may be omitted.) Mix with mayonnaise dressing. Garnish liberally with grated cheese. —Mrs. J. A. AMUNDSON.

Shrimp Salad—One can shrimps, shredded; 1 can peas, 1 cup celery, diced; bit of onion, if desired. Mix well with mayonnaise. —Mrs. W. B. CLOUD.

Dressing for Crab Louis—Three tablespoons oil, 1 tablespoon vinegar, ½ tablespoons catsup, 2 tablespoons Worchester sauce, paprika, 1 cup mayonnaise, chili sauce to taste. —Mrs. H. G. BRADBURY.

Salad Dressing—Three eggs, 1 tablespoon melted butter, 1 scan tteaspoon salt, 1 teacup sour cream, ¼ cup of vinegar, sugar to taste, pinch of mustard. Put butter, salt and mustard into a bowl and stir until smooth. Add beaten eggs, beat well and add vinegar, then cream. Place bowl in a basin of boiling water and stir until mixture thickens like soft custard. This dressing will keep for weeks. —Mrs. GEO. DAVIS.

Chicken Salad—One quart boiled chicken, cut fine, 1 pint, finely cut celery; 1 teaspoon salt, ⅛ teaspoon pepper, 2 hard boiled eggs, 2 cups mayonnaise dressing, 6 olives. Marinate with French dressing and let stand in cold place 1 hour. Serve on lettuce leaves and spread mayonnaise over top. Garnish with olives and remaining egg cut into slices or use one tablespoon of capers, sprinkled on top. Dust with paprika.

—Mrs. O. SKILES.

Mayonnaise Dressing—One teaspoon each dry mustard and salt, dash cayenne, 2 tablespoons lemon juice, 2 tablespoons vinegar, 1½ cups olive oil or substitute, yolks of 2 eggs beaten slightly. Add dry ingredients to egg

yolks to which ½ tablespoon vinegar has been added. Add olive oil slowly, beating constantly. When too stiff, add vinegar and lemon juice until all are used.

Salad Dressing—One cup mild vinegar, ¾ cup sugar, 2 eggs, 1 heaping tablespoon butter, 1 teaspoon salt, 2 tablespoons flour, 1 teaspoon mustard. Boil vinegar, butter, sugar and salt. Add flour, mustard and eggs well blended. Cook until thick in double boiler. Add either sour or sweet cream when using.

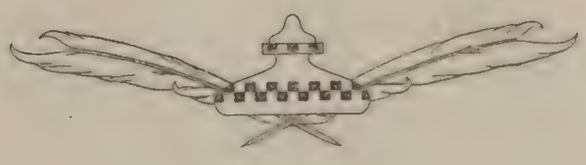
—Mrs. M. J. O'NEIL.

Pineapple Salad—Chop pineapple (canned), and mix with blanched almonds. Pour over this, salad dressing and stand aside for a few hours. Make a jelly with the juice of the pineapple and lemon jello. Set to harden. When ready to serve salad, mix above ingredients adding marsamallows and whipped cream. Serve on shredded lettuce.

—Mrs. O. W. HOFFMAN.

Vegetable Salad—Cut three cucumbers lengthwise, remove the pulp carefully. Slice pulp very thin and sprinkle with salt. Shave small half head of cabbage very fine, slice three or four spring onions, five or six radishes, and dice two or three cooked red beets. Drain the cucumbers and toss the vegetables lightly together with a boiled dressing. Serve in the cucumber shells.

—Mrs. WILL HARRISON.



EGGS AND CHEESE

Potato Omelet—To one cup mashed potato add 3 eggs beaten separately, ½ teaspoon Kingsford's corn starch, 4 tablespoons of milk, salt and pepper; whites of eggs beaten to a stiff froth to be stirred in last. Beat well and fry in hot buttered pan; serve on hot platter.

—Mrs. S. S. McCAGUE.

Creamed Eggs—Seven eggs boiled hard, let 1 cup of milk come to a boil and add 1 heaping tablespoon of flour and butter rubbed together with pepper and salt; chop eggs leaving out yolks of three to grate on top. Stir in the cream dressing and serve hot. This is good on toast. —Mrs. EARLE ROWLAND.

Goulosh (Spanish dish)—Cut up a few slices of bacon and onion and fry in a pan. (Have the macaroni cooked in salt water until tender, drain and add.) Pour over the bacon and onion ½ or whole can tomatoes according to number of people. Salt and pepper to taste. Slice a little cheese just before lifting from stove. Pour over macaroni and serve. —Mrs. EARLE ROWLAND.

Corn Omelet—Four ears corn cut and scraped from the cob; add a little milk and cook for 5 minutes, 1 tablespoon butter, 1 teaspoon salt, separate yolks and whites of 4 eggs, add 1 cup sweet milk to the well beaten yolks, 1 teaspoon corn starch moistened with a little of the milk. Beat the whites and add all the ingredients. Put tablespoonful of butter in pan; when melted pour in the omelet; gently move it about and when brown on under side, turn. —Mrs. J. H. MILLER.

Pickled Eggs—Remove shells from cold, hard boiled eggs and place in a jar of vinegar with slices of boiled beet; let them remain a day or two, cut lengthwise in half, place on platter garnished with parsley. The eggs should be prettily shaded pink and white.

—Mrs. D. B. McINTOSH.

Omelet—Four eggs; beat whites and yolks separately then together, add 4 teaspoons milk, salt and pepper; turn into buttered skillet. When cooked on one side fold or turn the other. Eat immediately.

—Mrs. S. J. HARRISON.

Eggs a la Goldenrod—One tablespoon butter, 1 cup of milk, 1 tablespoon flour, 3 hard boiled eggs, ½ teaspoon salt, 3 slices of toast, ½ saltspoon pepper; parsley. Put the butter in a chafing dish and when bubbling add the flour, salt and pepper and gradually the milk; add the whites of the eggs chopped fine; when hot pour over the toast; rub the yolks through a strainer over all and garnish with parsley. —DELLA McKNIGHT.

Creamed Cheese (nice chafing dish recipe.)—Make white sauce adding a dash of red pepper; add ½ pint of grated cheese and stir over fire until melted. Serve on toast or wafers. —Mrs. LLOYD MILLER.

Escalloped Cheese—One cup bread crumbs, 1 cup of grated cheese, put in pan in alternate layers, beat 2 eggs with a cup of milk and pour over the mixture. Add a little butter and bake 20 minutes.

—Mrs. C. H. LANGFORD.

Stuffed and Breaded Eggs—Cut six hard boiled eggs in two and remove yolks. Mash them fine with 1 teaspoon butter, salt and pepper and a little minced ham; fill the whites and press them together; skewer with tooth picks, dip in egg and cracker crumbs and fry in hot fat.

—Mrs. C. H. LANGFORD.

Cheese Sandwiches—Slice bread very thin; put layer of cheese between each two pieces of bread; tie and place in frying pan to brown in melted butter; cover so as to have cheese melted by the time the bread is browned. Remove strings. —Mrs. W. S. BELL.

Cheese Toast—One pint of sweet milk, 2 tablespoons flour, ½ cup of grated cheese; cook milk in double boiler and when it thickens put in the cheese just before serving. Have your toast ready and dip in hot water just to moisten a little before putting on the cream. We do not grate the cheese, but cut very fine.

—Mrs. H. M. LICHTY.

Cheese Fondue—One cup soft stale bread crumbs, 1 cup scalded milk, 1 tablespoon butter, ½ teaspoon salt, ¼ lb. cheese, cut in small pieces; yolks of 3 eggs; whites of three eggs. Mix first five ingredients, then add yolks, beaten to a lemon color. Fold in whites, beaten stiff. Bake in a buttered dish 20 minutes in a moderate oven.

Welsh Rarebit—One pound cheese grated or cut into small pieces. Put into chafing dish. Melt and add 1 level teaspoon soda. Stir until cheese is dissolved. Add 1 egg beaten and mix with 1 cup sweet milk and 1 tablespoon flour. Stir well until it is all smooth.

Cheese Straws—One cup flour, 2 cups cheese, cut fine; 1 tablespoon butter, pinch salt, 1 scant teaspoon baking powder. Mix with water and roll out like pie crust. Cut in strips and bake light brown. Nice with salad or apple pie. —Mrs. G. W. REESE.

MEATS

To Corn Beef—Fill a six gallon jar with beef cut in cooking sized pieces. In 2 gallons water dissolve and add ½ pint salt, ¾ pint of sugar and 1 large tablespoon saltpetre crystals. When thoroughly dissolved pour cold over the meat, put weight on the top to keep meat under the brine. The meat should be from a mature animal, not frozen and perfectly fresh. In winter, meat cured this way will be ready to use in three days and will keep for a month. It is excellent for baked beans and is very much like ham if fried. —Mrs. S. J. HARRISON.

Stewed Chicken with Boiled Dressing (Southern Style)—Cut up and stew the chicken, until done; thicken the chicken and drop in the pot while boiling the following dressing: ½ gallon stale bread, diced or crumbed, 2 eggs broke over the bread without beating, 1 large spoonful butter cut in bits. Salt and pepper to taste, add enough sweet milk to moisten; make into balls, slightly flattened and drop into the boiling chicken. Boil just ten minutes without raising the lid. —Mrs. W. R. BROWN.

Nut Dressing (Fine)—Stir in one tablespoon flour into fat left in pan after frying a fowl, then add 1 pint milk, stir well and add seasoning and 1 cup blanched almonds. —Mrs. Wm. WHITTIER.

Roast Turkey—Select a plump turkey and when it has been carefully prepared—picked, singed, drawn, washed, wiped and trussed—rub with salt inside and stuff with the following dressing: 1 gallon stale bread diced or crumbed (crust and all); break 3 eggs without beating, over the bead crumbs, 2 tablespoons of butter cut in bits, salt and pepper to taste, add enough sweet milk to make the dressing moist; stir with a flesh fork, fill the turkey with the dressing, sew up, roast a few hours in a roasting pan. —Mrs. W. R. BROWN

Stuffing for Roast Turkey or Chicken—Two quarts of bread crumbs browned well in a skillet with butter or fowl fat. Beat 3 eggs, add one pint rich milk, salt and

pepper; pour this over the browned bread and stir until the milk and egg is cooked. If desired add sage to the crumbs. Another method is to add chopped celery and nuts to the bread and moisten with milk, using less eggs —SARAH (Grandma) HARRISON, Mrs. C. ROWLAND

Chicken Croquette—Chop cold chicken fine. Mix with equal quantity of either bread or cracker crumbs, one egg, gravy to moisten, pepper and salt. Make into patties, dip into beaten eggs and fry until brown.

—Mrs. O. L. SMITH.

Pot Roast of Beef—Place roast in hot kettle, turn until all sides are browned; pour over boiling water, place over hot fire, skim, boil until nearly tender, then add salt. When done take cover off and boil down until it will brown in grease. This will take about 4 hours. Remove meat, thicken grease with flour, and water for gravy. Let come to a boil. —Mrs. KIRKENDAL.

To Fry Chicken—Salt and roll the pieces in flour. Fry in hot butter and suet. When well browned poor water over the chicken and let simmer until tender and dry. A fully matured chicken can be fried tender this way.

—SARAH (Grandma) HARRISON.

Meat Potpie—Make a dough the consistency of pie dough, using flour and 1 cup rich cream. Roll very thin, cut in 2-inch squares and rop in boiling beef stock. Boil ten minutes, leaving it quite juicy. For some palates this is improved by potato diced and added to the broth before the dough is put in. If the stock is greasy remove some grease and add butter.—Mrs. S. J. HARRISON.

Beef Loaf—Two and one-half pounds lean beef chopped fine, ½ pound salt pork which is not too lean, 5 soda crackers crushed, 1½ cups bread crumbs made fine, 3 eggs well beaten, season to taste. Mix these well together and pack in loaf tin and bake 2 hours.

—Mrs. CAFFERTY.

Spanish Stew—Cut cold roast beef into small pieces, dip each in flour, then place in a baking dish, seasoning with salt and black and cayenne pepper (any meat may be used if stewed awhile before using, thicken the gravy a little); on this put a layer of sliced onion, a layer of sliced potatoes, more salt and pepper, then a layer of

sliced tomatoes (canned ones will do as well.) Alternate in this way until the dish is full, having the top layer tomatoes. Dot with bits of butter and pour in all the hot water the dish will hold. Cover well and bake in a moderate oven until the vegetables are done; remove the cover and brown a little. Add more hot water as that in the dish cooks away, that there may be good gravy.

—Mrs. H. F. BURGESS.

Mock Quail—Take a piece of veal about 2 inches square and pound to about 4 inches; salt and pepper it. Put dressing inside and roll up; fasten with tooth picks, brown in a spider, then put enough water in spider so as not to burn, cover and cook slowly about 2 hours. Take out on platter and make a thickened gravy and pour over.

—Mrs. FRANK CHAPMAN.

Creamed Frizzled Beef—One can of dried beef frizzled in 1 tablespoon of butter, add 2 tablespoons of flour and ½ cup of cold water. When thoroughly blended add 1½ cups of milk; remove from stove when a delicate brown color and add 1 well beaten egg.—Mrs. THAD HALL.

Dumplings That Never Are Soggy—One egg well beaten into a pint of milk, sift a scant quart of flour and 2 teaspoonsfuls of baking powder into the milk, adding a generous pinch of salt. Drop into boiling broth, cover, and boil 15 minutes. One should be careful to mix each spoonful of the batter with a little flour before dropping in the broth. —Mrs. H. A. GEITER.

Fried Chicken—Select young, tender chickens and disjoint. Wash carefully and let stand over night in refrigerator. Then cook by one of the following methods:

A—Drain the chicken, but do not wipe dry. Season with salt and white pepper and dredge well with flour. Fry in deep Crisco hot enough to brown a crumb of bread in 60 seconds. It will require from 10 to 12 minutes to fry chicken. Drain on paper and place in oven or warmer until ready to serve. Place on platter garnished with parsley and rice croquettes.

B—Make a batter of 1 cupful bread flour, two-third cupful water, 1 teaspoonful salt, 2 eggs, few grains of pepper, 1 tablespoon Crisco. Mix dry ingredients, add

water and well beaten eggs and then the Crisco. Have kettle of Chisco hot enough to turn a crumb of bread a golden brown in 60 seconds. Drain chicken but do not dry. Dip each joint separately in batter and fry in the deep Crisco until a golden brown. It should take from 10 to 12 minutes. Serve on a folded napkin, garnish with parsley.

C.—Drain chicken but do not wipe dry. Season with salt and pepper and dredge with flour. Put 3 tablespoonfuls of Crisco in frying pan and when hot, place chicken in pan, cover, and allow chicken to steam for 10 minutes. Remove the cover from the pan and allow the chicken to brown, taking care to turn frequently. Serve on platter, garnished with parsley, and serve with cream gravy.

Pressed Chicken—Boil an old chicken until tender, salt and pepper. Separate meat from bone and skin. Separate light and dark meat. Boil broth to one pint. Let cook, skim off fat. Heat, pour ½ broth over each dish of meat. Boil 3 eggs hard and peel. Place a layer of light meat in a square dish, then a layer of dark meat. Cover with slices of hard boiled egg and add rest of the meat in layers. If wanted stiff enough to slice for sandwiches, add one tablespoon gelatine dissolved in one-eighth cup cold water, added to broth before pouring over meat. If used as a salad, place slice of egg in bottom of individual mould then 1 tablespoon dark meat. Add 1 cup of thick cream to light meat and beat well . Put one tablespoon on top of dark meat in mould. Serve on lettuce leaf with apple and celery salad around the meat. This is delicious.

—Mrs. G. L. VETTER.

Chicken or Veal Mousse—One cup whipped cream, 1 cup boiled chicken; 1 cup veal (or either alone), 1 cup hot stock, strained; 2 eggs, beat yolks and whites separately, 1½ teaspoons gelatine, soaked in cold water, salt and pepper to taste. Put meats finely chopped in a pan, add egg yolks well beaten, seasoning and stock. Mix well and boil 1 minute. Add gelatine and set out to cool. Add whites of eggs well beaten and whipped cream. Put in molds on ice for 6 hours. Serves ten.

—Mrs. A. B. SNIDER.

A Left Over Dish—Take a small quantity of meat that has been boiled and chop or grind it. Add a thick gravy and a few bread crumbs and seasoning, also onion, pepper and garlic, if desired. Take about 1 cupful of yellow corn meal, pour boiling water on it until it is of the consistency of thick batter, and beat rapidly until slightly cool. To this add salt, pepper and chili powder. Now butter a small baking dish, line it with a thin layer of corn meal, put in the meat mixture with the corn meal. Cover and bake or steam. —Mrs. J. C. GRAVES.

Chicke nPie—Cover chicken with cold water and boil until ready to fall from the bone. Remove large bones and lay the chicken in bottom of the baking dish, then prepare the sauce. 3 tablespoons of flour mixed smooth in a little milk or water. To this add 5 cups of warm broth and 1 cup of cream. Let this cook to bubbling and pour over chicken in baking dish reserving some for gravy boat. Place dish in oven to keep hot. While you prepare a crust of 2 cups of flour in mixing bowl, 2 scant teaspoons baking powder ½ teaspoon salt, 2 tablespoons of shortening rubbed thru the flour. Beat 1 egg light, to it add 1 cup of milk, then add to the flour mixture, stirring to a batter. Lay over chicken and bake.

—KATHRYN LOWE.

Luncheon Meat Dish—Mince left over roast into pieces, mix with the following sauce: Mash the yolks of 2 hard boiled eggs with a tablespoon of butter, little salt, dash of cayenne and when it becomes a paste add a tablespoon of flour. Pour over this a cup of boiling milk, cook a few minutes and then add the chopped whites of the eggs, and about a cupful of the meat. Serve on toast. —Mrs. F. M. FLORINE.

Swiss Roast—Select a nice piece of round steak 2½ inches thick, salt and pepper it. Pound in all the flour that meat will take with steak hammer and put in pan with hot fat. Sear and brown on both sides, then add 2 cups of boiling water. Put cover on pan and bake in oven until tender. More water may be added if needed.

—Mrs. C. S. BROWN.

Casserole Steak—Round steak cut ¾ inch thick. Fry brown with onion and season. Put in casserole and cover with water poured in frying pan. Bake between 2½ and 3 hours, when done thicken gravy. This may be varied by adding tomatoes instead of water.

—Mrs. SUMMER SCOTT.

Chop Suey—Two onions, sliced and browned in two tablespoons butter, add ½ lb. Hamburg steak; when nearly done add 1 cup cooked spaghetti, 1 cup cooked rice, 1 cup cooked tomatoes. Season with salt and pepper. Let simmer a few minutes and serve hot. This is very rich. —Mrs. FRED LANGFORD.

Liver Sausage—Three lbs. liver, 1 lb. meat, 1 onion, sage, salt and pepper, cook them all and then grind like sausage. Press down in a crock and slice cold.

—Mrs. TATE.

Baked Ham—Pour boiling water over the ham and let stand till cool enough to wash. Scrape clean with brush and put in kettle with cold water enough to cover, bring to boiling point. Place on back of stove and simmer for 3 hours. Turn the ham once or twice in water in which you have 4 tablespoons of mixed whole spice. When you can pierce with a fork take up and put into baking pan. Take skin between fingres and peel like an orange. Bake for two hours in slow oven, allowing 15 minutes for each pound from the time you put it on to boil. Cover with bread crumbs ½ hour before it is done, and bake until a golden brown. Use 2 cups of brown sugar melted in vinegar to baste it with or cover with white of egg sprinkled over with sugar, or melt jelly and use it, or glaze with a strong meat jelly or cider or wine. After you take it from oven stick all over with whole cloves as you would plant corn. Wrap shank with paper frill and garnish with aspice jelly.—Mrs. R. C. McCREDIE.

Corn Beef—For 100 pounds of beef use, 10 pounds of salt, 4 cups brown sugar, 1 teaspoon salt peter. Boil 5 gallons of water together with salt, sugar and saltpeter. Allow this brine to get cold and pour over the meat, that has been cut and packed into a barrel or stone crock. Should this not quite cover the meat, add enough

cold water. After the blood has been well drawn out, boil the brine again and strain thru a sugar sack. Boil again and pour over cold if it is necessary.

—Mrs. O. F. FERRELL.

Meat Pie With Vegetables—One pound beef or mutton, 1 turnip, 6 small potatoes, 3 small carrots, 1 large onion, ½ teaspoon salt. Season with salt, pepper, celery salt, a little chopped parsley. Wipe and cut meat in pieces and put in a sauce pan. Cover with hot water, add seasoning and cook for ½ hour. Then add turnips, carrots and onion cut in pieces, putting in more water if necessary. Boil until vegetables are tender. Add potatoes cut in quarters and cook until potatoes are done. Thicken with 2 tablespoons flour stirred up in cold water. Turn into a baking dish and cover with a crust made as follows: 1½ cups flour, 1 tablespoon butter, 2 teaspoons baking powder. Milk to moisten. Bake until crust is done and serve in baking dish.

—Mrs. BERT REMINGTON.

BREAD

Muffins—One egg, 1 tablespoon sugar, ½ cup milk, 1½ cups flour, 2 tablespoons melted butter, 2 teaspoons baking powder. —CHARLOTTE GOCHNOUR.

Biscuits—To each cup of flour used add salt to taste and 1 teaspoon baking powder. Moisten with cream, knead, cut and bake in the usual manner.

—Mrs. D. W. HARRINGTON.

Rye Muffins—One cup of flour, 1 cup of rye flour, 3 tablespoons Crisco, 1½ cups sour milk, ½ teaspoon salt 1 egg, 1 teaspoon soda, add 2 tablespoons of sugar, if a sweet muffin is desired.

—Mrs. KATHERINE SCHLOSSER.

Graham Bread—Two cups sour milk, ½ sup sugar, 1 teaspoon salt, ½ teaspoon mapleine, 2 teaspoons soda, 1 teaspoon baking powder, 2 cups graham flour, 2 cups of white flour, 1 cup raisins. Let stand one hour before baking. —Mrs. FLORENCE ANDERSON.

Pancakes—One cup sour milk, 1 cup flour, 1 teaspoon salt, 1 tablespoon cornmeal. Beat well, add ½ teaspoon soda, dissolved in a little water. Beat egg white stiff, drop in the yolk, beat well, fold into batter and fry on hot griddle.

Whole Wheat Bread—One quart of starter or other yeast, add a teaspoon of salt, a teaspoon of sugar. Add enough whole wheat flour to make a soft dough. Let it rise, then mold into loaves. Grease pan well. This recipe makes 2 loaves. Bake one hour.

—Mrs. J. W. MARTIN.

Brown Bread—One cup of rye meal, 1 cup of corn meal, 1 cup of graham flour, ¾ cup of molasses, ¾ teaspoon soda, 2 cups sour milk. Steam three hours.

—Mrs. E. M. MARTIN.

Nut Bread—One cup sugar, 2 eggs, 4 cups flour, ½ teaspoon salt, 4 teaspoons baking powder, ½ cup chopped nuts. Beat eggs, add flour, salt and baking powder sifted together, then sugar and nuts. Add enough

sweet milk to make soft dough. Raise 20 minutes and bake in a moderate oven. —Miss GRACE BROWN, —Mrs. FRANK VETTER, Mrs. FRANK EDWARDS.

Brown Steamed Bread—One cup white flour, 2 cups of graham flour, 2 cups corn meal (yellow), 1 cup molasses, 3½ cups thick sour milk, 2 teaspoons soda, 1 teaspoon salt, 1 beaten egg and raisins. Put into small molds and steam 1½ hours. —Mrs. E. F. DAVIS.

Date Muffins—One egg well beaten, 1 tablespoon sugar, 1 tablespoon melted butter, ¾ cup milk, 2 cups sifted flour, 2 teaspoons baking powder, ¼ pound dates cut fine. These are nice served with tea.

—Mrs. HORACE MILLER.

Popovers—One egg, 1 cup flour, 1 cup milk, 1½ teaspoon baking powder, ½ teaspoon melted butter, speck salt. Heat pans very hot and grease. Sift flour, salt, baking powder. Add egg, milk and melted butter. Beat mixture with Dover egg beater. Pour mixture in hot pans and bake 30 to 35 minutes in a medium oven.

—JOSEPHINE HEBB.

Peanut Bread—Two and a quarter cups of flour, 3 teaspoons of baking powder, ½ cup of sugar, 1 cup of milk, 1 egg, 1 cup peanuts, chopped. Salt.

—Mrs. MAY K. PETTY.

Fritter Batter—One and a half cups sifted flour, 1 tablespoon sugar, 2 teaspoons baking powder, ¼ teaspoon salt,, 1 one well beaten egg, about ¾ cup of milk or sufficient to make drop batter, 1 tablespoon melted shortening. Sift dry ingredients into a bowl, add milk to egg and stir liquid into dry ingredients, beating thoroughly. Add melted shortening last. Cut any fruit in slices, cover with batter, dip out by tablespoons and drop into deep hot fat. Drain and sprinkle with powdered sugar. For corn fritters omit sugar and add ½ cup canned corn.

Pancake—Beat 2 eggs, add 2 tablespoons of sugar, 1 tablespoon Karo syrup, 2 tablespoons melted butter, add to this 1½ cups sweet milk, 2 teaspoons baking powder, flour enough to make batter.

—Mrs. L. FRANK GREEN.

Waffles—Three and a half cups milk, 4 cups flour, 4 level teaspoons baking powder, 2 rounding teaspoons of salt, 3 eggs beaten separately, 4 to 10 tablespoons melted Crisco This will serve six people.
—Mrs. CHAS. AMUNDSON, Mrs. H. GOCHNOUR.

Parker House Rolls—One cake Fleischmann's yeast, 1 pint milk, scalded and cooled, 2 tablespoons sugar, 4 tablespoons lard or butter, melted; 3 pints sifted flour, 1 teaspoonful salt. Dissolve yeast and sugar in lukewarm milk, add lard or butter and 1½ pints of flour. Beat until perfectly smooth. Cover and let rise in a warm place 1 hour, or until light.

Then add remainder of flour, or enough to make a dough and the salt. Knead well, or "throw and roll." Place in greased bowl. Cover and let rise in a warm place for about 1½ hours, or until double in bulk. Roll out ¼ inch thick. Brush over lightly with melted butter, cut with 2-inch biscuit cutter, crease through center heavily with dull edge of knife, and fold over in pocketbook shape. Place in well-greased, shallow pans one inch apart. Cover and let rise until light—about three-quarters of an hour. Bake ten minutes in hot oven.

Grape Nut Muffins—One cup sugar, ½ cup (scant) shortening, 1 egg, 1 cup milk, ½ cup grape nuts, pinch of salt, 2 cups flour, 2 teaspoons baking powder, vanilla flavoring. Cream, sugar, shortening and egg, add grape nuts soaked in 1 tablespoon water, add milk, flour, baking powder and salt. Bake in muffin tins. Frosting—1½ cups powdered sugar, 2 tablespoons cream, 1 teaspoon peanut butter. Beat and spread.
—Mrs. J. B. TONER.

Steamed Boston Brown Bread—Two and one-half cups graham flour, 1 cup corn meal, ½ cup white flour, 2 cups (large) of sour milk, 1 cup molasses, 1 large teaspoon soda, 1 tablespoon melted lard, 1 teaspoon baking powder. Mix well and steam for 3 hours. Fill 3 quart cans two-thirds full after having the cans well greased and sprinkled with flour to prevent sticking.
—Mrs. LANDON.

Corn Bread—Two cups of sour milk, 1 cup of sweet milk, 2 cups of corn meal, 1 cup of flour, two-thirds cup of molasses, 2 teaspoons of soda, salt, steam 3 hours.

—Mrs. FRANK EDWARDS.

Sour Milk Biscuits—Two cups flour, 1 teaspoon salt, ½ teaspoon soda (level), 3 tablespoons shortening rubbed into it lightly, ¾ cups sour milk or some cream may be used omitting shortening. Sift dry ingredients; add shortening and milk. Knead lightly until smooth and roll ½ inch in thickness. Bake in hot oven.

Baking Powder Biscuit—Two cups flour, 4 teaspoons baking powder, 1 teaspoon salt, 2 tablespoons shortening, ¾ cup milk. Mix and sift twice the dry ingredients. Work in shortening with tips of fingers . Add gradually the liquid mixing with a knife to a soft dough. Toss on a floured board, pat to ½ inch in thickness. Shape with biscuit cutter not more than 2 inches in diameter. Bake in a hot oven about ten minutes.

Add 1 egg beaten light with ½ cup of milk and 2 tablespoons sugar. Cut in circles size of pie tin, then into four crosswise. Bake on griddle for scones.

Coffee Cake—One egg, ¾ cup yeast, 2 cups milk 3¾ cups flour, 2 small tablespoons of butter, 2 heaping tablespoons sugar, 1 teaspoon cinnamon. Stir egg, yeast, milk and flour stiff with a spoon. Then put in a pan to raise. Mix sugar, melted butter and cinnamon together and spread on top of cake before putting it in oven. Bake ¾ hour. Raisins and currants may be added if desired. —JOSEPHINE HEBB.

Slow Buns—One cup soft yeast, 2 cups lukewarm water, ½ cup shortening, pinch of salt, 1 cup sugar, 4 pints sifted flour, or more. Knead well and let rise for 10 or 12 hours. Roll out in small buns and raise until light.

—Mrs. ROSCOE SHELLER.

Coffee Cake—One-half sup sugar, 2 level tablespoons butter, 1 cup water, 2 cups flour, 2 rounding teaspoons baking powder, 2 eggs, ½ cup floured currants, salt, if other shortening is used . Cream butter and sugar, and beat eggs separately. Stir, sift flour and baking powder and add yolks to the water, add alternately with flour

and baking powder to the creamed butter and sugar. Flour the currants and add to the mixture. Fold in stiffly beaten whites. Pour into shallow buttered pan, sprinkle the top with sugar and cinnamon and bake about 20 minutes in hot oven. Delicious with jelly and coffee for breakfast. Serve hot, break lightly into pieces rather than cut. —Mrs. EARL W. MYERS.

Muffins—Three cups flour, 1 teaspoon salt, ¾ cup cream, 2 eggs, milk enough to make a dough that will drop from a spoon. Beat well and add beaten whites last. —Mrs. D. W. HARRINGTON.

Graham or Whole Wheat Muffins—Take above recipe, using half white flour and half graham, or whole wheat flour. —Mrs. D. W. HARRINGTON.

Corn Bread or Corn Cakes—Take above recipe, using half corn meal and half white flour with enough milk to make a batter that will pour.

—Mrs. D. W. HARRINGTON.

Hot Cakes—Use all white flour with enough milk to make a batter that will pour.

—Mrs. D. W. HARRINGTON.

Never Failing Yeast—Place 1 teacup mashed potato in a can; add 1 tablespoon of sugar, 1 teaspoon of salt, set in a warm place three days then add potato, sugar and salt the same amounts as at first; let stand three days; again add potato, sugar and salt; in three days it will be ready for use. Boil and mash as many potatoes as you wish at one baking, add as much water as you require. ½ cup sugar, salt to taste. When cool add the starter or yeast; let stand over night. Use in the way you usually bake; reserve 1 pint of the yeast for next baking (a glass can and lid is best); always add sugar and salt each time you make yeast. I made my starter five years ago. —Mrs. MARY E. HARNE.

Bread— (made with spook yeast or starter.)—To make starter 1 cake of Yeast Foam soaked in 1 cup of unsalted potato water, add 1 tablespoon of sugar and let stand till foams, stirring occasionally. It should foam in five or six hours. Let stand a day or two before using. Strain out corn meal and at noon add potato wa-

stand till bed time. Stir it occasionally and see that it ter. To every cup add 1 tablespoonful sugar, let foams before using. Take as much water as yeast, 1 tablespoon lard, 1 of salt, 1 of sugar and flour, enough to make stiff. Put all together before making stiff and beat good, then knead well. Let rise over night, make into loaves the first thing in the morning—the earlier the better—let rise until very light and bake. Always save a starter each time, seal in a pint jar and put in a cool place. Do not put bread near fire until it is ready for oven. You will never fail with this recipe if flour is good. —Mrs. CALLO F. SMITH.

Sweet Rusks—Make a sponge of 1 pint of warm milk (new is best), ½ cake of Yeast Foam soaked in ½ cup of warm water until light, and enough flour to make a thin batter. Let rise over night. In the morning add 1 cup sugar, ½ cup butter, 2 eggs and 1 teaspoon of salt, well beaten together with enough flour to make a soft dough. Let it rise again then make into round balls and let rise a third time; bake in a moderate oven. This will make 3 dozen rusks. —Mrs. W. R. SHUMAN.

Johnny Cake—Piece of butter size of an egg, ½ cup sugar, 2 eggs beaten separately, 1 cup milk, ½ cup flour, 2 teaspoons baking powder and a little salt. Whites of eggs beaten in last. —Mrs. W. E. CORNELL.

Spoon Corn Bread—One cup corn meal, 1 pint sweet milk, 1 teaspoon salt, 1 tablespoon butter, 2 eggs beaten separately; scald the milk, pour on meal, add salt and butter. When cool add eggs and 2 teaspoons baking powder. Bake in buttered pudding pan for 25 minutes and serve with spoon from baking dish.
—Mrs. E. McCULLOH.

Graham Gems—One cup sour milk, 2 tablespoons lard (melted), ½ cup white flour, 1 cup graham, 1 teaspoon sugar, 1 egg, 1 teaspoon salt, 1 teaspoon soda.
—Mrs. LLOYD MILLER.

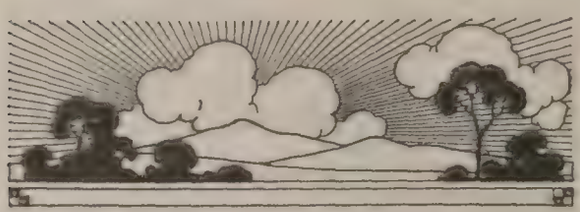
Corn Meal Gems—One tablespoon melted butter, ½ cup sugar, cup corn meal, 2 cups flour, 1 cup sweet milk, 2 eggs, 3 teaspoons baking powder, ¼ teaspoon salt. Bake in gem pans. —Mrs. D. E. WOODIN.

Eggless Muffins—Butter size of an egg, 1 tablespoon sugar, pinch salt, ½ cup flour, 2 teaspoons baking powder, 1 cup milk; beat thoroughly and add another cup of flour. —Mrs. THAD HALL.

Potato Pancakes—Grate or grind fine on food chopper, 10 good sized raw potatoes, 1 teaspoon salt, 2 eggs well beaten, ¼ cup milk, ½ cup flour. Fry like any pancakes in butter or lard.

—Mrs. F. G. KASSEBAUM.

Scotch Currant Bun—One-half pound flour, 1½ lbs. raisins, ¼ pound peel, 2 pounds currants, ¼ pound almonds, ½ pound sugar, 3 teaspoons mixed spices, ½ teaspoon baking soda, ¼ teaspoon tartaric acid. Milk to moisten. Paste for same: ¾ pound flour, ¼ pound butter, ½ teaspoon baking powder, a little water. Roll out, line a buttered tin with the paste, put in the mixture, press down, cover over with paste and prick with a fork. Bake 3 hours. —Mrs. McCREDIE.



PASTRY

Plain Pie Crust—A good rule for plain pastry for ordinary family use is ¼ as much shortening as flour, whether it be butter, lard or drippings, work the shortening thoroughly into the flour and add a little salt, wet with ice cold water, using as little as possible to make pie crust roll out conveniently, mix quickly, and bake as soon as the pie can be prepared.—Mrs. E. BOWKER.

Chess Pies—Save two whites for meringue. Use the two yolks and one other egg; beat well together 1½ cups sugar, 1 cup chopped raisins, ¼ cup butter, 1 cup chopped walnut meats, 2 tablespoons sweet milk, juice and rind of one lemon, a little nutmeg; cook carefully so as not to burn. Put in shells previously made and let cool, then add the whites to each and brown in oven.
—Mrs. FRANK CHAPMAN.

French Cream Pie—One cup sugar, ½ cup chopped raisins, the yolks of 3 eggs and the white of 1 egg, 1 teaspoon each of cinnamon and cloves (ground) and a pinch of salt. Mix well and then add 1 cup of thick sour cream. Bake in one crust in a moderate oven, and when done make a meringue of the remaining whites of eggs and two tablespoons of sugar and return to the oven to brown. This makes quite a large pie.
—MAUDE CAFFERTY, Mrs. HAL. WEBBER.

Cream Pie—Put a pint of sweet milk in the double cooker and while it is coming to a boil, mix 1 large tablespoon of flour, two-thirds cup of sugar and the yolk of 1 egg with a little milk and a pinch of salt. Stir into the boiling milk and let cook 20 minutes, flavor with vanilla, and turn into a pie crust that may have been baked the day before, whip the white of an egg, add tablespoon sugar and vanilla enough to taste, spread over the cream and bake a golden brown. This may be baked in individual pudding dishes. —Mrs. H. A. GEITER.

Butterscotch Pie—Two cups brown sugar, ¼ cup of milk, 2 tablespoons butter, boil until waxy. Yolks of 2 eggs, scant two-thirds cup of sugar, 1½ pints of milk, 2 tablespoons corn starch dissolved in a little milk; pour in wax and boil until proper consistency. Put in baked crusts with meringue on top.

—Mrs. F. G. KASSEBAUM.
—Mrs. H. J. HAGERMAN.

Pumpkin Pie—To ¾ cup pumpkin, put thru a sieve, add ½ cup sugar, 1 teaspoon cinnamon, ½ teaspoon nutmeg, ½ teaspoon of ginger, ¼ teaspoon of cloves, pinch of salt. Simmer for 1 hour, add ½ cup cream, ½ cup milk, 2 eggs well beaten. Bake in raw pie crust until set.

Green Tomaoto Mince Meat—1 peck green tomatoes, chopped fine, drain and cover with boiling water, drain again and add 10 to 15 large apples, chopped; ½ cup butter, 1 pound raisins, ½ pound peel, 1 pound currants, 1 cup vinegar, 5 pounds brown sugar, 2 teaspoons cinnamon, 2 teaspoons cloves, 2 teaspoons salt, 1 ground nutmeg. Boil 2 hours, seal while hot. This will keep indefinitely.

Cranberry Pie—Filling, 2 cups cranberries, ½ cup of walnuts, 1 tablespoon cornstarch, 1 cup sugar, ¼ teaspoon salt, one-third cup boiling water. Wash and chop cranberries, add nuts cut fine, add the corn starch mixed with sugar and salt. Then add boiling water. In place of walnuts, ½ cup of raisins or dates may be used by adding ¼ cup of molasses. Cover with criss cross strips of pastry and bake ½ hour in a hot oven.

—Mrs. E. E. STAHLHUT.

Custard Pie—Three egg yolks and 2 white, 2 tablespoons sugar, pinch of salt, mix ingredients. Add 1 cup milk, 1 teaspoon vanilla. Fill no baked shell. Bake in medium oven. —Mrs. E. J. PALMER.

Very Best Lemon Pie—The juice and grated rind of a large lemon, yolks of 3 eggs, ½ cup sugar, 3 tablespoons of water, put on stove and stir until it boils. Set aside to cool. Beat whites of 3 eggs very stiff, add ½ cup sugar, fold in the cooked mixture lightly and pour into

your baked crust. Return to the oven and brown the top lightly. —Mrs. C. H. LANGFORD.

Plain Pie Crust—1½ Cups of sifted flour, one teaspoon salt, ½ cup Crisco, mix lightly with fingertips, sufficient cold water to hold together.

Lemon Pie—Grated rind of 1 lemon, add juice, 1 cup sugar, 2 cups boiling water. Beat yolks of 3 eggs and white of one, add 1 tablespoon flour or cornstarch. Add this mixture to boiling mixture and let boil in double boiler. Pour in baked crust. Cover with beaten whites of 2 eggs sweetened and brown slightly in slow oven.
—Mrs. BRIDGMAN.

Rhubarb Pie—Line pan with pie crust, cook rhubarb a little before filling pie. Sweeten to taste. Then put raisins in rows about two inches apart on top of rhubarb, sprinkle over with butter, make narrow strips of crust and put on top.
—Mrs. F. MERRICK SPALDING.

Rrubarb Pie—One egg, seven-eights cup of sugar, 2 tablespoons flour, 2 cups rhubarb. Beat egg, add to mixed flour and sugar and pour over diced rhubarb. Mix all and fill crust. —Mrs. HANEY.

Chess Pie—Two eggs, well beaten, 1 cup sugar, 1 cup chopped raisins, 2 teaspoons of butter, 2 teaspoons of vanilla. Beat thoroughly and let stand five minutes. Bake in moderate oven without upper crust.
—Mrs. J. H. BROWN.

Cream Pie—One pint cream, 1½ cups powdered sugar, let stand until the whites of 3 eggs have been beaten to a stiff froth, add this to the cream and beat up thoroughly, flavor with nutmeg and bake in 2 pies.
—Mrs. Wm. KIELSMEIER.

Hot Water Pie Crust—Three cupfuls flour, 1 cupful lard, 1 teaspoonful salt, ½ teaspoon baking powder, ½ cupful hot water. Lard in bowl, add hot water, then add dry ingredients well mixed.
—Mrs. H. E. MATHIESON.

Strawberry Pie—Line plate with rich crust and bake crust in brisk oven. If berries are large, cut in two and place in baked shell and cover with sugar. Make custard of following: One tablespoon corn starch, 1 pint milk, 2 egg yolks, 2 tablespoons powdered sugar, small piece of butter. When custard is cool, pour over berries and put on meringue made of egg whites and brown. —Mrs. F. M. FLORINE.

Vinegar Pie—Two and one-half tablespoons of vinegar, 3 rounded tabelspoons flour, 2 egg yolks, 1½ cups hot water. Stir all together, place on fire in double boiler, stir till it thickens. Add 1½ teaspoons lemon extract and a lump of butter. Have a lower crust baked, pour in custard, spread over top the beaten whites of 2 eggs and 6 tablespoons sugar and brown.

—Mrs. D. W. GREEN.

Cream Lemon Pie—One and one-half cups sugar, 1½ tablespoons butter, 1½ tablespoons flour. Cream all together, add juice and grated rind of 1 lemon and a bit of salt, 1½ cups of milk. Beat 3 eggs separately, the whites very stiff and fold in last. Bake in a crust. Put pan of water in the oven while baking.

—Mrs. W. T. PARMELEE.

Pineapple Pie—Beat yolks of 2 eggs to a cream, add 2 cups milk, ½ cup sugar, 2 tablespoons corn starch, a pinch of salt, and small piece of butter. Boil until a good, thick custard. Remove from stove and add 1 cup grated pineapple and two-thirds teaspoon lemon extract. When cool place in a baked shell and cover with a meringue of the 2 egg whites, 2 tablespoons sugar, 2 drops lemon extract and a pinch of baking powder. Brown in oven. —Mrs. THOMAS C. BOSTIC.

Chocolate Pie—One cup sugar, about 1½ tablespoons cocoa, stir until free from lumps. Add 1 cup milk, bring to boiling point and then add the following thickening: Two tablespoons flour, heaping; 2 egg yolks, well beaten; 1 tablespoon vanilla, butter, size of large walnut. Stir all together until thick; pour in baked crust. Beat the white of the eggs stiff add 2 tablespoons sugar, cover over the pie. Brown in oven. Whipped cream may be used instead of meringue. —Mrs. A. S. HILLYER.

Mincemeat—Two bowls meat, 3 bowls apples, 2 bowls raisins, 2 bowls sugar, 2 bowls suet, 1 bowl molasses, 1 bowl vinegar, 1 bowl cider ½ lb. citron, fill rest of bowl with currants, 1 nutmeg, 2 tablespoons cinnamon, 1 tablespoon cloves. Add liquor in which meat has been cooked and cook until apples are done.

—CHARLOTTE GOCHNOUR.

Mincemeat—Six pounds scraggy beef, a neck piece will do, boil, adding water from time to time until tender, remove lid from pot, salt. Let boil till almost dry, turing the meat occasionally. Let stand overnight in the liquor to get cold. Chop very fine. Mince the following: Three lbs. beef suet, 4 lbs. raisins, 1 lb. citron, 4 lbs. cooking apples, tart; 3 lbs. walnuts, and put in a large pan together with 3 lbs. currants, 2 oz. cinnamon, 1 oz. cloves, 1 oz. ginger, 4 grated nutmegs, juice and grated rind of 6 lemons, 1 tablespoon salt, 1 teaspoon pepper and 2 lbs. of sugar. Add 1 quart of cider, 1 qt. grape juice, 1 qt. molasses or syrup and any syrups at hand left from sweet pickles. Let it come to boiling point. Taste and if not properly flavored add more cider, fruit juice or seasonings needed. It should have a smooth agreeable taste with no one flavor predominating. Seal in fruit jars. Should be made a month before using. —Mrs. ROBERT C. McCREDIE.

PUDDINGS

Date Pudding—One cup dates chopped fine, 1 cup chopped nuts, 1 cup sugar, 1 level teaspoon baking powder sifted in the sugar, 2 eggs, beat and bake 20 minutes in rather slow oven; eat warm, with whipped cream.
—Mrs. R. C. LICHTY.

Cherry Pudding—One cup sugar, 1 cup milk, 2 generous cups flour, 1 egg 1 tablespoonful butter, 1 teaspoonful baking powder, as many cherries as can be stirred in; bake in a shallow pan. It is also good with other fruits. —ELLA L. WOODIN.

Rice Pudding—One-half cup rice boiled in 1½ cups water; when nearly done add 2 cups milk and cook until rice is soft; add the yolks of 4 eggs beaten with ½ cup sugar, ½ teaspoon salt and ½ teaspoon vanilla. Take from fire and stir in beaten whites of 2 eggs. Use remainder of whites with one-third cup sugar, ½ teaspoon of vanilla to spread on top of pudding. Brown slightly in oven. —Mrs. A. O. RADER.

Chocolate Pudding—Two oz. chocolate, 1 qt. milk, 2 cups bread crumbs, yolks 4 eggs, 1 cup sugar, 1 teaspoon vanilla, pinch salt. Meringue—Whites of 4 eggs, 4 tablespoons powdered sugar.—Mrs. W. E. CORNELL.

Fruit Pudding—One cup molasses, 1 cup sweet milk, 1 cup suet, ½ teaspoon soda, ½ teaspoon baking powder, 2½ cups flour, salt and spice to taste. Add raisins, currants ,figs and nuts to taste. Steam 2 hours. Serve hot with sauce. Sauce—One tablespoon butter, 1 tablespoon flour, 1 tablespoon sugar, 1 cup boiling water, teaspoon vanilla. —Mrs. E. J. YOUNG.

English Plum Pudding—One-half lb. suet, ½ lb. currants, ½ lb. brown sugar, ½ lb. sultanas or raisins, ¼ lb. mixed candied peel, ¼ lb. bread crumbs, ¼ lb. flour, ¼ pint of milk, 4 eggs, 1 lemon, 1 wine glass grape juice, ¼ teaspoon salt, 2 oz. chopped almonds, one-third a nutmeg. Boil 5 to 6 hours. This makes a small pudding so you can double the recipe if necessary. Sauce—3 eggs, ¼ pint cream, 1 dessert spoon sugar.
—Mrs. W. H. CLINE.

Spanish Cream—Take 1 quart milk and soak ½ box gelatine in it 1 hour, place on fire stirring often. Beat 3 eggs light with 1 cup of sugar, stir into scalding milk, and heat until it begins to thicken (not boiling), remove from the fire and strain through thin cloth. Flavor with vanilla or lemon. Wet a dish in cold water and pour it in and set aside until cold and stiff. Serve with whipped cream. Very nice. —Mrs. A. D. CAFFERTY.

Apple Dumplings—Make a rich baking powder biscuit dough, roll one-third inch thick, cut squares large enough to completely cover a large half or small whole apple that has been peeled and cored. Press edges of dough together thoroughly so there will be no opening. Place in a buttered pan and bake until apples are soft. Eat hot with cream and sugar.

—Mrs. S. J. HARRISON.

Graham Pudding—One cup molasses, 1 cup sweet milk, 2 teaspoons soda dissolved in hot water, 2 cups graham flour, 2 cups raisins, chopped; salt. Steam 1½ hours. Serve with sugar and cream.

—ELLA WOODIN.

Pineapple Pudding—One cup sugar, 1 cup bread crumbs, 4 egg yolks, small can shredded pineapple juice to moisten, bake 20 minutes. White of eggs may be used for meringue. —Mrs. GORDON WILSON.

Chocolate Marshmallow Pudding—One pint milk, 2 eggs, two-thirds cup sugar, 2 tablespoons grated chocolate, 2 tablespoons (level) cornstarch, 8 marshmallows cut in half. Heat the milk and when near boiling, add the eggs and sugar beaten together and the cornstarch made smooth with a little cold milk, then the chocolate mixed with hot milk enough to make a paste. When cooked, add a teaspoon of vanilla, a little salt, and marshmallows. Serve with sweetened whipped cream.

—Mrs. J. B. EDMINSTER.

Nut Tarte—Six eggs beaten separately, 2 yolks, add 1½ cups sugar, to whites 3 cups chopped nuts (fine). Mix this . 1 tablespoon flour, 1 teaspoon baking powder, 1 teaspoon vanilla. Bake in layers and put together with whipped cream. —Mrs. P. U. YUILL.

Chocolate Steam Pudding—Two-thirds cup sugar, 1 egg, 1 cup milk, 2½ squares chocolate, 2¼ cups flour, 4½ teaspoons baking powder, ¼ teaspoon salt, steam 2½ hours in open mold.

Grape Juice Pudding—Two cups of grape juice, bring to a boil, add 3 tablespoons cornstarch, 1½ cups sugar stirred to a smooth paste. Remove from fire and stir in beaten whites of 3 eggs. —Mrs. H. N. DRYER.

Charlotte Russe—One pint of whipped cream, whites of 3 eggs beaten stiff. Have ready ¼ box of gelatine in ¼ cup warm water. Let cool before putting in the cream. Beat thoroughly with ½ cup sugar and 1 teaspoon vanilla. Serve with whipped cream. Serves ten people. —Mrs. E. H. RAGLAND.

Hard Sauce—Two cups pulverized sugar, ½ cup butter, 1 wine glass brandy, 1 teaspoon each cinnamon and nutmeg. Warm butter slightly, beat to light cream with sugar. Then add brandy and spices. Beat hard. A substitute for brandy—fruit juice. Set aside to harden.

Hard Sauce—Two well beaten eggs, add gradually ⅞ cup sugar, beating constantly and lastly ½ cup melted butter. Beat until consistency of whipped cream. Add any preferred flavoring. —Mrs. H. N. DRYER.
—Mrs. W. B. CLOUD.

Lemon Sauce—Sift together 1 cup sugar, 1 tablespoon cornstarch, one-eighth teaspoon salt, add slowly 1 cup boiling water while beating constantly. Cook 5 minutes. Remove from range and add 2 tablespoons butter, 2 tablespoons lemon juice or 1 teaspoon vanilla may be used.

Prune Puff—Three egg whites, ½ cup sugar, 1 cup cooked prunes, ½ cup shopped walnuts. Whip the whites stiff, add sugar gradually, add chopped prunes, beat very light; add chopped nuts and bake until a rich brown on top, in a moderate oven, about 20 minutes. Serve with cream or soft custard.
—JEANNETTE S. GEITER.

Bread Crumb Pudding—Two cups bread crumbs, 1 cup sweet milk, 1 cup each raisins and nuts, 1 cup sugar,

½ cup flour, 1 cup suet or Crisco, 1 teaspoon each cinnamon and cloves, 1 teaspoon soda, 2 eggs, steam 2 hours, serve with whipped cream or any sauce.

—Mrs. CHAS. AMUNDSON.

Excellent Pudding Sauce—Cream ½ cup, butter and 1 cup sugar, 1 small glass currant jelly added slowly. Set the bowl in a kettle of hot water ¾ hour, before serving. Do not stir or pour out of the bowl.

Hot Chocolate Sauce—Melt 2 squares chocolate, ½ cup sugar, ½ cup cream, stir until well blended, cook in double boiler about 12 minutes. Remove from fire and add 1 teaspoon vanilla and serve hot.

Orange Pudding—Put 1 tablespoon gelatine in a cup and cover with cold water. When dissolved fill up with boiling water. Beat 4 eggs separately, add yolks and cup of sugar, hot gelatine, add juice of one organe and a little of the grated rind, also juice of ½ lemon. When the mixture is cool add beaten white of eggs.

—Mrs. O. L. BOOSE.

Marshmallow Pudding—Whites of 3 eggs, 1 cup sugar, 1 heaping tablespoon gelatine, 1 teaspoon vanilla, 1 cup boiling water. Soak gelatine in cold water 5 minutes. Fill cup with the boiling water and dissolve. Pour it onto the sugar and the egg whites unbeaten. Beat for 30 minutes with Dover beater. Add flavoring and ¼ teaspoon salt and 1 can pineapple drained. Mold. Serve in slices with whipped cream. Serve 12 people.

—Mrs. A. M. MURFIN.

Date and Nut Pudding—Mix together 1 cup of nuts, 1 cup cut dates, 1 cup sugar, sift over this mixture ½ cup flour. To ¼ cup milk add ½ teaspoon soda and beaten yolks of 3 eggs. Add to first mixture. Lastly, fold in beaten whites of 3 eggs. Bake about 20 to 30 minutes in slow oven. Serve hot with whipped cream.

—Mrs. O. W. HOFFMAN, Mrs. W. B. BRIDGMAN.

Sterling Sauce—One cup brown or maple sugar, 1 tablespoon butter melted together. Break in an egg and beat well. Add 1 cup whipped cream.

Pineapple Dessert—One envelope Knox's gelatine, 1 cup cold water, 1 cup hot water, 1 cup sugar, 1 pint of

cream, whipped; 2 cups shredded pineapple, 1 cup almonds, blanched and shredded, 1 dozen marshmallows, cut fine, 1 dozen macaroons cut fine, if wished.

—ELLA WOODIN.

Pineapple Bavarian Cream—One-half box gelatine in ½ cup cold water; 1 can grated pineapple, ½ cup sugar, 1 tablespoon lemon juice, whip 3 cups of cream. Soak gelatine in cold water. Heat pineapple, add sugar, lemon juice and gelatine. Chill in pan of ice water. When it thickens fold in whipped cream and mold.

Mrs. J. L. THOMPSON, Mrs. H. J. HAGERMAN.

Apple Pudding—Butter pan. Slice 1 quart fruit in bottom, pour over fruit ½ cup cold water, mix together 1 cup sugar, ¾ cup flour and 3 tablespoons butter. Mix fine with fingers, sprinkle on top and thru the fruit. Sprinkle bread crumbs on top. Bake ½ hour and serve with whipped cream. —Mrs. O. V. GRISWOLD.

Grape Juice Charlotte Russe—Soak 2 tablespoons gelatine in ½ cup cold grape juice and dissolve in one cup hot grape juice. Add 1 cup sugar and 2 tablespoons lemon juice and let stand until cold. Beat the whites of 2 eggs until stiff and dry, and fold gradually into grape juice mixture. Set in a pan of ice water. Continue beating until the mixture will keep its shape. Line glasses with lady fingers trimmed to fit the glasses. Whip 1 cup cream until stiff. Sweeten, pile on top of mixture. Chill and serve.

Cherry Puffs—Beat 1 egg, add 4 tablespoons sugar, ½ cup milk, 1 cup flour, 2 teaspoons baking powder. To this batter add two-thirds cup canned pie cherries that have been thoroughly drained. Bake in butter and muffin tins and serve with whipped cream or pudding sauce.

Baked Peaches—Select 8 large, ripe peaches for baking. Peel, cut in halves and remove stones. In the seed cavity place a seeded raisin, 1 teaspoon sugar, ½ teaspoon butter and sprinkle of mace. Bake slowly in a moderate oven until the peaches are soft. Serve hot on rounds of sponge cake, or cold with sweetened cream.

Chocolate Roll—Five egg yolks, 1 cup sugar, 2 tablespoons flour, level; 3 tablespoons cocoa, level. Mix well, add 5 eggs whites beaten stiff, and vanilla. Bake in shallow pan, greased and floured, in slow oven. Let cool. After taking from pan, roll up like jelly roll in a cloth. If edges are hard, cut off so it will roll easily. When ready to serve, unwrap and spread with ½ pint sweetened, whipped cream. Pour over it this sauce—1 cup sugar, ½ cup cream, 3 tablespoons cocoa. Let come to a boil. Take off and beat with egg beater. This pudding serves 12 people with small slices.

—Mrs. WALTER HAWES.

Cinnamon Loaf—One cup flour, ½ cup sugar, 1 egg, 1 heaping tablespoon lard, 2 teaspoons baking powder. Mix enough milk to make it a little thicker than a cake. Put in a loaf pan and cover with ¼ cup butter, brown sugar and cinnamon. Bake in moderate oven. Cut in squares and serve with whipped cream.

—Mrs. RAY TATE.

English Plum Pudding—Two cups sugar, 1 cup suet chopped fine, 2 eggs, 1 cup bread crumbs, 1 pound seeded raisins, 1 cup sour milk, 1 small teaspoon soda, 1 teaspoon baking powder. All kinds of spices and vanilla or lemon extract. Mix quite stiff with flour and steam for 4 hours. Sauce for Pudding—One-half cup sugar, ½ cup butter, ½ cup weak vinegar, 1 tablespoon cornstarch, ½ teaspoon nutmeg, 1 cup boiling water. Put cornstarch, butter and sugar together and pour boiling water over them. Add vinegar and nutmeg and cook until thick. —Mrs. L. A. STARNES.

Date Pudding—Two cups bread crumbs, ¼ cup sugar, ¼ teaspoon salt, 1 cup dates, chopped; ¾ cup English walnuts, 2 eggs. Mix dry ingredients, add beaten yolks of eggs, dates and walnuts. Beat whites of eggs until dry and add to mixture just before placing in oven. If you find mixture is too dry, add a little milk. Bake in buttered pan until nicely browned. Serve while hot with whipped cream. —Mrs. ROBERT TURNER.

Cream Tapico Pudding—Soak 3 tablespoons of tapico in water over night; put the tapico into a quart of boil-

ing milk and boil half an hour; beat the yolks of 4 eggs with a cup of sugar; add 3 tablespoons of cocoanut, stir in and boil 10 minutes longer; pour into a pudding dish; beat the whites of 4 eggs to stiff froth, then add 3 tablespoons of sugar. Spread this over the pudding and sprinkle cocoanut over top and brown for five minutes.

—Mrs. L. A. BALCOM.

Suet Pudding—Two cups bread crumbs, 1 cup sweet milk, 1 cup raisins and nuts, 1 cup sugar, ½ cup flour, 1 cup suet, 1 teaspoon cinnamon, 1 teaspoon cloves, 1 teaspoon soda dissolved in milk, 2 eggs unbeaten. Steam 2 hours.

—Mrs. PAUL WOODIN.

Marshmallow Cream—One-half envelope Knox gelatine, ½ cup cold water, ½ cup boiling water, whites of 4 eggs, 1 cup sugar, 1 teaspoon vanilla, 1 teaspoon lemon extract, 1½ squares chocolate. Soak gelatine in cold water 5 minutes, add boiling water and place over teakettle until dissolved. Cool but do not chill, stir sugar into dissolved gelatine. Beat whites of eggs very light and to the eggs add gelatine and sugar, a few spoonfuls at a time, beating constantly. Divide quickly into three parts. To the first part add part of the coloring found in package and flavor with vanilla. To the second part add melted chocolate and vanilla flavoring. Flavor the third part with lemon. Mold in layers in square mold, adding nuts to colore part, red cherries to the white. Chill, cut in slices, serve with or without whipped cream or sauce made from yolks of eggs.

—Mrs. J. B. TONER, Mrs. W. R. BIRGE.

Carrot Pudding—One cup grated (not ground) carrots, 1 cup grated potato, 1 cup sugar, 1 cup flour, 1 cup raisins, 1 cup English walnuts, 2 teaspoons soda (level), 1 cup suet chopped fine, 1 teaspoon cinnamon, 1 teaspoon cloves, 1 teaspoon nutmeg. Steam 3 hours. This requires no other moisture. Served with hard sauce or any good sauce.

—Mrs. E. E. STAHLHUT, Mrs. W. C. RINEHOLD.

Velvet Pudding—One cup of fresh or canned fruit, (berries, apricots and peaches are especially nice), 1 scant cup of sugar, 1 egg white. Beat egg white stiff.

Add sugar and fruit and beat with Dover egg beater until real stiff. Dressing—One and one-half cups milk, 1 egg and yolk of egg used in pudding, 1 tablespoon sugar. Cook until it thickens, being careful not to cook too long. When ready to serve, but some dressing in dish, then pile fruit whip in center. —Mrs. F. M. FLORINE.

Carrot Pudding—Cream 1 tablespoon butter with 1 cup sugar, add 1 egg, ½ cup sweet milk, 1 cup grated carrot, 1 teaspoon each cinnamon, allspice and baking powder, ½ teaspoon cloves and nutmeg and salt. One cup bread crumbs, 1 cup flour, 1 cup raisins and currants, ½ cup nuts, 2 tablespoons finely cut citron. Beat well and put in buttered molds and steam 3 hours.

—Mrs. A. B. SNIDER.

Queen Pudding—Take 1 pint of bread crumbs, 1 quart of milk, 1 teacup white sugar, yolks of 4 eggs, well beaten; teaspoon lemon extract, stir all together and bake in a moderate oven. When done, beat the whites of eggs stiff, add 4 tablespoons of sugar. Spread fruit or jam over the pudding then cover it with frosting and set in oven to brown. Serve with cream.

—Mrs. A. S. HILLYER.

Plum Pudding—One heaping cup butter or suet chopped fine, 1 cup molasses, 1 cup sweet milk, 3 cups flour, 1 cup raisins, 1 cup currants, 1 egg, 1 teaspoon salt, ¾ teaspoon soda, ½ teaspoon cinnamon, ½ teaspoon cloves, ¼ teaspoon mace, ½ teaspoon allspice, ½ teaspoon nutmeg. Steam 3 hours, serve with vanilla sauce.

—Mrs. G. W. LEICHNITZ.

Marshmallow Pudding—One quarter box gelatine (1 slightly rounded tablespoon), ¼ cup cold water, ¾ cup boiling water, 1 cup sugar, 1 cup chopped nuts, 1 teaspoon vanilla. Put gelatine in cold water and let stand 10 minutes ,stirring until gelatine is dissolved. Beat eggs, until stiff, add sugar to eggs, gradually. Let gelatine cool until it is thoroly chilled but not set. Add to whites of eggs, continue to beat as stiff as possible, or consistency of whipped cream. Add nuts and vanilla. Pour into molds or loaf tin and let stand until set. Serve with whipped cream. —Mrs. C. A. HUGHES, Jr.

Strawberry Shortcake—Sift 2 or 3 times, 2 cups of flour, 3 teaspoons of baking powder, ½ teaspoon of salt, 1 teaspoon of sugar. Cut into flour 1 rounded tablespoon of Crisco (or lard or butter.) Beat 1 egg and add to it without mixing 1 scant cup milk. Mix into dough, roll out about 1½ or 2 inches thick, butter slightly. Fold back over and cut with large round cutter. Place in pan and cook in rather hot oven. When done lift off top half of individual cakes, butter lightly again, add berries and sugar, place top back on with more berries on top, serve with thick cream. Berries for filling should be cut in halves or smaller pieces, and covered with sugar one-half hour or more before cakes are done.

—Mrs. A. O. RADER.

Plum Pudding—One pound seedless raisins, 1 pound seeded raisins, ¾ lb. citron, 1 lb. walnuts, 1 cup of ground suet, ½ cup sorgum, ½ cup sour milk, one-half teaspoon soda, 1½ teaspoon baking powder, 1 teaspoon cinnamon, ½ teaspoon cloves, ½ teaspoon allspice. Enough flour to make stiff. Steam 3 hours. Dry in oven a little before using. —Mrs. HORACE MILLER.

Himmel Pudding—Beat 2 eggs well, add to 1 cup sugar, 1 teaspoon baking powder, ½ pound chopped dates, 2 tablespoons flour (heaped), ½ cup walnuts. Bake in round tin. Use oranges and bananas on top and serve with whipped cream. —Mrs. MASON.

Cottage Pudding and Sauce—One cup sugar, ½ cup shortening, 1 cup sweet milk, 1 egg well beaten, 3 cups flour, 2 teaspoons cream of tartar, 1 teaspoon soda, 1 teaspoon flavoring. Makes 2 layers. Bake like cake. Sauce—One cup brown sugar, ½ cup granulated sugar, 1 tablespoon flour, 2 level tablespoons butter, 2 cups hot water, 1 tablespoon vinegar. Cook until smooth.

—Mrs. FRED LANGORD.

Baked Pudding—Two cups sugar, 6 eggs, beaten separately, 1 pound walnuts, ½ pound dates, 12 tablespoons cracker crumbs, 2 teaspoons baking powder. Grind nuts, dates and crackers. Serve with whipped cream. This recipe will serve 12. —Mrs. H. A. BOOSE.

Chocolate Custard—One quart of milk, 2 sections of chocolate, pinch of salt, 6 egg yolks, 1 cup sugar, 2 tablespoons cornstarch. Melt chocolate in a little milk over boiling water. Beat yolks, add cornstarch dissolved in milk and beaten eggs. Bring milk to a boil and pour slowly over other ingredients. Let cook in double boiler until like thick cream. Serve cold with whipped cream. —Mrs. W. A. FUNK.

Peach Pudding—Slice about ½ dozen nice peaches into the baking dish, sprinkle with powdered sugar and add several pats of butter. Now prepare a plain sweet cake batter with which the dish is to be covered; have the oven hot and bake quickly. When the cake is nicely browned and well raised, turn out upon a platter with peaches on top. Serve with cream. Can be made with apples which should be cooked soft before covering with cake batter. —Mrs. A. S. HILLYER.

Lady Finger Dessert—Dissolve ½ cup granulated sugar, ¼ cup sweet milk and 2 squares chocolate. Add to 4 beaten egg yolks and boil in double boiler, until thick. When cool add ½ cup unsalted butter and 1 cup confectioner's sugar, which have been creamed. Add beaten egg whites and flavor with vanilla. Line a spring form with halves of lady fingers, then a layer of the prepared filling, another layer of lady fingers and rest of filling. This should be made day before serving and put in cold place to set. When ready to serve add 1 pint of whipped cream. A sprinkle of almonds or walnuts on cream adds to the flavor.
—MAUDE CAFFERTY.

Prune Whip—Stew prunes until tender; seed them; crack the seeds and chop, then put them back in the prunes. Whip the white of two eggs, sweeten and put on the prunes and brown. —Mrs. W. S. BELL.

Fruit Cream—Six oranges, 6 bananas, 1 can pineapples, (chopped fine), 1 pound English walnuts, drain the fruit and to the juice add juice of 2 lemons, put on stove to boil, when boiling add 2 eggs beaten, sugar to sweeten, butter size of walnut, corn starch sufficient to thicken

mixture like heavy cream. When cool, pour over fruits and nuts which have been well mixed.

—Mrs. CHAS. AMUNDSON.

Nut Cream—Dissolve one rounded tablespoonful of gelatine in ½ cup of cold water by placing cup in a pan of boiling water. Whip 1 pint of cream, add 1 cup of nut meats, ¾ cup of sugar, ½ teaspoon vanilla; the gelatine and the beaten white of one egg. Whip briskly for 2 minutes and allow to set. These quantities serve 14.

—Mrs. THAD HALL.

ICE CREAM AND ICES

Strawberry Ice—To the juice of 1 quart of strawberries add 2 cups water, 2 cups sugar, and the beaten whites of 4 eggs. Freeze in 2-quart freezer. Will serve four. —Mrs. E. A. MOORE.

Pineapple Sherbet—Two qt. water, 1 qt. sugar, boil 20 minutes, juice 1 orange, ½ box gelatine, juice 2 lemons; when gelatine has set begin to freeze. Add 1 quart pineapple and when partly frozen add white of 1 egg beaten stiff. Fill freezer not more than two-thirds full. —Mrs. R. C. LICHTY

Sherbet—One pt. milk, 1 pt. cream, 1 pt. water, 1 cup sugar (or more if you like), 3 oranges, 2 lemons, 1 pint shredded pineapple. Freeze. —Mrs. G. W. DORMAN.

Ice Cream—One qt. of cream and 1 qt. of milk, 3 eggs Whip the whites to a stiff froth, also the yolks separately. Sugar and flavor to taste. Stir the sugar and yolks together, then put in the whites and all is to be put into the milk and churn. Use rock salt for freezing if possible. —Mrs. KIRKENDALL.

Peach Sherbet—One and one-half quart peaches (after mashing), 1 qt. cream, 2 qts. water, about 1½ lbs. sugar. Boil sugar and water five minutes, let cool, add cream and partly freeze. Then add peaches which have been mashed and standing in sugar (taken out of the 1½ lbs.,) and freeze slowly. Stand at least two hours. —Mrs. KIRKENDALL.

Orange Sherbet—One quart water, 1 pt. sugar good measure, boil to thin syrup, ½ dozen oranges, 3 lemons. Add juice of fruit to syrup when cool and freeze. This makes 2 quarts after being frozen. Double this if more is wanted. —Mrs. F. A. EHMER.

Lemon Sherbet—To two quarts of cold water add the juice of 6 lemons, and 2 cups of sugar. Whip until stiff the whites of 5 eggs, add to them 3 tablespoons of sugar. Stir all together and freeze immediately. —Mrs. M. F. OSWALT.

Apricot Cream—One cup cream whipped, 2 cups of whole milk, 1 cup apricot butter, 1 cup sugar, 2 teaspoons vanilla. Makes 2 quarts ice cream. —H. Y. C.

Lemon Sherbet—One quart whole milk, 1 pt. cream, 4 cups sugar, pack in freezer and let stand 20 minutes, then churn until it starts to freeze and add the juice of 3 lemons and juice of 1 orange, 1 crushed banana, finish freezing. —Mrs. CHAS. AMUNDSON.

Ice Cream—One qt. cream, whipped stiff; 1 qt. either fresh or cooked fruit or 1 pint of juice. Mash fruit. 1 quart milk, 2 cups sugar, add sugar to fruit, then milk. Freeze. Not too hard. Pack for 3 or 4 hours before serving. This makes a gallon of cream.
—Mrs. H. LLOYD MILLER, Mrs. HARRY DRYER.

Ice Cream—Add to 1 qt. of boiling milk yolks of 5 eggs beaten to a foam, with a little cold milk added. Stir in gradually 2 cups of sugar, boil 5 minutes, cool, add 1 pint of sweet cream and the beaten whites of eggs, 1 tablespoon vanilla or lemon extract. Freeze.
—Mrs. J. J. S.

Ice Cream—Two qts. new milk, yolks 4 eggs, 2 cups sugar, 2 teaspoons vanilla, scald and cool, then add 1½ quarts of cream and whites of 4 eggs beaten stiff, and new milk to finish. This makes a gallon and a half.
—Mrs. L. FRANK GREEN.

Maple Mousse—1½ Cups maple syrup, 4 eggs, 1 pint cream. Beat yolks of eggs and mix with maple syrup. Put over fire and boil up well. Cool. Beat whites of eggs and cream stiff. Mix with syrup. Freeze.

Grape Sherbert—One package gelatine, 2 quarts grape juice, 3 pints water, 4 lemons, 4 oranges, 2 cups sugar. Soak gelatine in ½ cup cold water, boil sugar to syrup and add gelatine and juice of lemons and oranges and grape juice and freeze. —LONA OSIER.

Pineapple Sherbet—One-half box gelatine, 2 quarts water, 3 cups sugar, juice of 2 lemons, 1 can shredded pineapple, whites of 2 eggs beaten. Freeze to a slush and add a pint of rich cream. (Whip if preferred.) Freeze. —Mrs. FRANK LANDON.

Crushed Fruit Ice Cream—One quart cream, whipped; one pint apricot crushed (or other fruit), sweetened to taste. Add to whipped cream and freeze.

—EVA DRYER.

Frozen Bananas—One dozen bananas, 1 pint water, 1 pound granulated sugar, juice of 2 oranges, 1 pint of cream. Boil water and sugar 5 minutes, strain when cool, add orange juice and the mashed bananas. Freeze as you would ice cream and before removing dasher stir in pint of cream, whipped. Remove the dasher and pack. Peaches and strawberries are nice prepared in the same manner. —Mrs. BERTHA UNDERWOOD.

Caramel Ice Cream—One generous pint of whole milk, ¼ cup flour, 2 eggs. Put milk in double boiler to heat, mix the dry ingredients, and add two well beaten eggs. Stir this mixture into the hot milk, cook 20 minutes. Put one cup of sugar into dry frying pan, stir until light, golden brown. Pour into custard and stir until dissolved. It is best to make this sometime before freezing, that any lumps of caramel may be dissolved. Before freezing add 1 quart of cream. —Mrs. O. L. BOOSE.

Junket Ice Cream—To make 1 gallon of cream, put 3 quarts of whole milk and 1 pint of thick cream in a vessel over the fire, and warm to 98 deg., or the temperature when fresh from the cow. Add 2 cups of sugar, and when well dissolved, put in 2 junket tablets that have been dissolved in 2 tablespoons of cold water, and pour the mixture into the freezer at once. Let set in a warm room,, without being moved or stirred until it froms a soft custard, when it is ready to freeze. When the mixture begins to freeze, add any desired flavor to any desired strength, or crushed fruit sweetened to taste and finish freezing. —Mrs. F. A. JENNE.

CAKES AND FILLINGS

Fruit Cake—Mix together 1 cup sugar, 1 tablespoon butter, 2 eggs, 2 cups of flour, 1 teaspoon cinnamon, one-half teaspoon of cloves. Cook together one cup raisins, ½ cup figs, one-eighth cup nuts in water so the fruit will be quite juicy when done. Stir into this 1 teaspoon soda and then stir into the dough and bake immediately in a moderate oven.

Mrs. S. J. HARRISON.
Miss MINNNE HARRINGTON.

Spice Cake—(without eggs)—One cup brown sugar, ½ cup dark molasses, 1 cup thick sour cream, 1 teaspoon soda dissolved in hot water, 1 lb. currants, well floured, 1 tablespoon cinnamon, ½ teaspoon nutmeg, 3 scant cups flour. Bake in moderate oven 1 hour.

—Mrs. C. S. McCARTY.

Sunshine Cake—Eight egg whites, 4 egg yolks, 1 teaspoon flavoring, one-third teaspoon cream of tartar, 1 cup flour, 1¼ cups sugar. Sift and set aside flour and sugar; beat whites until foamy, add cream of tartar and beat until very stiff. Beat yolks until very stiff. Add yolks to whites, fold in, then flavoring, flour and sugar. Fold in as lightly as possible. Put in ungreased pan. Put in cold oven. Increase the heat quickly after ten minutes. It should be thooroughly done in half an hour.
—Mrs. LLOYD MILLER, Mrs. A. D. CAFFERTY.

Angels Food—One and one-half tumblers sugar, sift once, 1 tumbler flour, sift 5 times, whites of 11 eggs, when half beaten add 1 teaspoon cream tartar, 1 teaspoon vanilla, bake 40 minutes. Add flour last.

—Mrs. ROYSE, Mrs. A. D. CAFFERTY.

Soft Ginger Bread—One cup butter, 1 cup New Orleans molasses, 1 cup sour milk, 1 cup sugar, 2½ cups flour, 4 eggs, 1 teaspoon cinnamon, 1 tablespoon soda, 1 teaspoon ginger. Bake in a deep dish.

—Mrs. C. ROWLAND.

Ginger Cream Cake—Scant cup sugar, 1 cup syrup, ½ cup shortening, 2 eggs, teaspoon ginger and cinnamon, salt, 1 teaspoon vanilla, 1 cup sour milk, 3 cups flour, 1 teaspoon soda. —Mrs. Wm. HITCHCOCK.

Mahogany Cake—1½ cups of sugar, one-half cup butter, ½ cup sweet milk or coffee, 3 eggs, 2 cups of flour, 1 teaspoon soda, 1 teaspoon baking powder. Add to this: One-half cup grated chocolate cooked in ½ cup milk until it is thick and when cool stir in above mixture. Filling: 1½ cups sugar, ½ cup milk, boil until it forms soft ball in water; then stir until thick.

—Mrs. Wm. McNAUL, Mrs. NELLIE TRACY.
—MABEL LICHTY.

Pork Cake—One and one-half lbs. fat salt pork, 1 lb. dried apples, 4 lbs. raisins, 2 coffee cups sugar, ½ cup N. O. molasses, cinnamon and nutmeg to suit taste, 2 heaping teaspoons baking powder, 1½ lbs. English walnuts, 4 eggs if wanted (not necessary), 2 full flour sifters of flour. Moisten with milk or water to make stiff batter. This will make two good sized cakes.

—Mrs. M. D. CLARK.

Burnt Sugar Cake—½ cup sugar (burn to golden brown), ½ cup water (add and boil to a syrup), ½ cup butter cream), 2 egg yolks, 1 cup water, 2 cups flour. Beat thoroughly. Add a little more than half the syrup, 1 teaspoon vanilla, 2 teaspoons baking powder, ½ cup flour, 2 egg whites, beaten dry. Frosting, add 1 cup sugar and ½ cup water to rest of syrup. Boil until threads and pour over egg white beaten dry.

—MINNIE HARRINGTON, Mrs. EARL ROWLAND,
—Mrs. LLOYD MILLER, Mrs. SPENCER,
—Mrs. OLA TALLMAN.

Gold Loaf Cake—Yolks of 8 eggs, (or nine if small), 1 cup granulated sugar, scant ½ cup of butter, ½ cup of sweet milk, 1½ cups of flour, 2 teaspoons of baking powder, vanilla and lemon equal parts to taste, ½ teaspoon salt. Sift flour and sugar four times before measuring; cream butter and sugar together thoroughly, beat yolks to a stiff froth, stir evenly through; add milk, flavoring and salt. Then sift in flour and baking powder and stir hard. Bake in a moderate oven—Miss FLO. JUSTICE.

Cake Fillings—For fillings, figs may be used cut up and cooked with little water and sugar until tender; then add lemon juice. Another filling of raisins and nuts may be made by taking ½ cup cream, ¼ cup sugar, 1 tablespoon flour cooked until smooth, then add seeded raisins cut up, when cool add nuts and flavoring. Pineapple flavoring is nice for this. A caramel filling may be made by using 1 cup of sugar wet with cream and boiled until thick, stir until stiff enough to spread then add nuts. Some like ground peanuts in this.

Lemon Custard—One cup sugar, 1 tablespoon butter, 1 table spon of flour, grated rind and juice of 1 lemon, 1 cup hot water, 2 eggs, beat whites and spread over top.

White Layer Cake—One-half cup butter, 1½ cups sugar, ¾ cup milk, filling cup with boiling water, 2 cups pastry flour (sifted 4 times), 3 level teaspoons baking powder sifted into flour the last time it is sifted, 4 whites of eggs beaten stiff and folded into mixture. Flavor with vanilla. —Mrs. A. M. MURFIN.

Fruit Cake—5 oz. brown sugar, 4 oz. butter, 2 eggs, ½ cup milk, ½ cup molasses and syrup mixed, 10 oz. flour, 1 teaspoon cinnamon, ½ teaspoon allspice, ½ teaspoon mace, ¼ teaspoon cloves, ½ teaspoon soda, ¼ teaspoon salt, 15 oz. raisins, 6 oz. citron, 4 oz. shelled walnuts, ½ teaspoon lemon extract.

—Mrs. JOHN MAGNUSON.

Snow Cake—¼ cup butter, ½ cup white sugar, 2 egg whites, ½ cup milk one and two-thirds cups flour, 2 level teaspoors baking powder, ½ teaspoon vanilla, cream butter, add gradully sugar and vanilla. Beat egg whites to a stiff froth and add, sift flour and baking powder together thoroughly and add to first mixture alternately with the milk. Add egg after flour. Bake in moderate oven 45 minutes. Cover with boiled frosting.

—LULU O'HEARN.

Maple Layer Cake—Cream ½ cup shortening and 1 cup sugar, add 2 egg yolks and 1 teaspoon vanilla; add ¾ cup milk slowly, stirring until smooth, sift 2 cups flour, 3 teaspoons baking powder and ¼ teaspoon salt together, add half to mixture, then half of 2 beaten egg

whites, then remainder of flour. Stir in balance of the whites. Bake in two greased layer tins leaving one-third batter in bowl. To this add 1 oz. melted chocolate for middle layer. Bake in moderate oven 15 minutes. Put together with icing made by boiling 1 cup maple syrup without stirring until it spins a thread, then adding slowly to stiffly beaten whites of two eggs.

—Mrs. WILL PECK.

White Cake—½ cup butter or Crisco, 1½ cups sugar, 1 cup sweet milk, 4 egg whites beaten stiff, 2 cups flour, 2 teaspoons baking powder, 1 teaspoon vanilla. Bake in loaf or three layers. Icing—Beat yolks of 4 eggs until thick, then add juice of 1 orange and grated rind of two oranges and juice of ½ lemon. Add powdered sugar until thick enough to spread.

—Mrs. O. W. TAYLOR.

Jam Cake—One cup sugar, 1 cup butter, 3 eggs highly beaten (separately of course), two-thirds cup of sour milk, 1 level teaspoon soda, 2 cups flour, 1 teaspoon cinnamon, ½ teaspoon cloves and allspice. Add a cup of jam or preserves very last thing. Moderate oven. Keeps well and is good. —Mrs. MASON.

Prune Cake—Three eggs (save the white of one for frosting), ½ cup butter, 1 cup sugar, 1 cup prunes, ½ cup prune juice, 1 teaspoon cinnamon, 1 teaspoon nutmeg, 1 teaspoon soda, 2 cups flour, 1 teaspoon baking powder. —Mrs. KNOX.

Brownie Cake—Two scant cups of flour, 2 cups of brown sugar, 2 eggs well beaten, ½ cup of skim milk, one-third cup of butter. A little ginger, cinnamon, cloves and nutmeg, 2 teaspoons of baking powder.

—Mrs. J. H. NEWKIRK.

Prince of Wales Cake—White part—1 cup white sugar, 1½ cups flour, ½ cup butter, ½ cup milk, whites of 3 eggs, 2 teaspoons baking powder, flavoring. Dark Part—One cup brown sugar, ½ cup butter, ½ cup sour milk, 2 cups flour, 1 tablespoon molasses, 1 teaspoon nutmeg, 1 teaspoon cinnamon, ¼ teaspoon cloves, 1 cup chopped raisins, 1 teaspoon soda in 1 tablesoon water, yolks of 3 eggs. Bake in square tins. Boiled icing.

—Mrs. F. C. ARMSTRONG.

Cream Cake—One and one-half cups sugar, 2 eggs, 1 cup sweet cream, ½ cup sweet milk, pinch of salt, 2½ cups flour with 2 heaping teaspoons baking powder. Flavor with lemon or vanilla to suit taste. A very rich cake is made by baking this cake in layers and put together with whipped cream frosting.

—EVELYN G. REED.

Butterless, Milkless, Eggless Cake—Inexpensive and very good. One cup brown sugar, 1 cup water, 2 cups seeded raisins, one-third cup lard, small piece of citron, cut fine, ¼ grated nutmeg, 2 teaspoons cinnamon, one teaspoon cloves, pinch of salt. Boil all these ingredients for 3 minutes. When cool, add 1 teaspoon soda, dissolved in little hot water, 1¾ cups flour into which ½ teaspoon baking powder has been sifted. Bake in loaf slowly at least 40 minutes.

—Mrs. H. LLOYD MILER.

Cocoanut Cream Cake—One cup sugar, ½ cup butter, 2 well beaten eggs, ½ cup sweet milk, 2 cups flour, 2 teaspoons baking powder, flavor with vanilla. Bake in 3 layers. Filling—Two cups sweet milk, 1 cup sugar, let come to a boil, then add 2 well beaten eggs to which has been added 2 tablespoons of flour. Boil all together until thick enough to spread between layers and top. Cover thickly with cocoanut. Flavor with vanilla.

—Mrs. T. F. LAUGHLIN.

Date Cake—One cup diced dates, 1 level teaspoon soda, 1 cup hot water. Pour hot water and soda over the dates and let stand. One cup sugar, 1 egg, 1 tablespoon shortening, pinch salt, mix well and add dates and water and soda, one and one-third cup flour, 1 cup English walnut meats. Bake in loaf in slow oven.

—Mrs. O. W. TAYLOR, Mrs. J. D. SIMONTON.

Sponge Cake—Five eggs, 1¼ cups sugar, 1½ teaspoons baking powder, 1 teaspoon lemon and vanilla, 1 cup of flour before sifting. Beat eggs separately, add sugar to the yolks. Sift flour and baking powder twice. Add whites last. Bake in three layers. Use whipped cream or caramel filling as preferred.

—Mrs. M. J. O'NEIL, ELLA WOODEN.

Eggless Chocolate Cake—Two cups flour, 2 teaspoons baking powder, 1 teaspoon salt, one-third cup cocoa, one-third cup water, ¼ cup fat, ½ teaspoon soda, 1 cup sugar, ¾ cup sour milk, 1 teaspoon vanilla. Mix water and cocoa, stir and cook until a thick, smooth paste form, add fat. If solid fat used, stir until melted, set aside to cool, add soda and mix well, add sugar and sour milk, add dry ingredients through sifter, add vanilla beat well. Bake in two layer or one sheet.

—LUELLA GRISWOLD.

Jelly Roll—Three eggs well beaten, 1 scant cup sugar, 1 scant cup flour, 1 teaspoon flavoring, 2 teaspoons baking powder, 1 tablespoon butter melted last. Turn out on damp cloth. Spread with jelly and roll.

—Mrs. BALLOU.

Jelly Roll—One cup sifted flour, 2 level teaspoons baking powder, 2 eggs, beaten light, one-third cup hot milk, a pinch of salt, grated rind of 1 lemon, 1 cup sugar. Beat sugar and eggs very light, add lemon and then flour sifted three times with salt and baking powder, lastly, hot milk. Bake in buttered dripping pan, turn out on a damp sloth, sprinkled with sugar; spread with jelly and roll while warm. The scalding hot milk enables it to be rolled without danger of cracking. Bake in moderately hot oven. —MAUDE CAFFERTY.

Sour Cream Cake—One cup sugar 1 cup sour cream one-eighth teaspoon soda in cream, yolks of 2 eggs well beaten, 1½ cups sifted flour, 1 scant teaspoon baking powder. Add last beaten whites of eggs. Bake in layers.

—Mrs. S. H. SCHREINER.

Lightning Cake—One cup sugar, 1 cup flour, 1 teaspoon baking powder, butter size of an egg, 2 eggs. Mix flour, baking powder, sugar, soften butter in cup, break eggs on top, then fill with sweet milk. Add dry ingredients and beat all together for 5 minutes. Bake in sheet in moderate oven. —Mrs. C. ROWLAND.

Nut Cake—One-half cup butter, 1½ cups sugar, ¾ cup milk, 2 cups flour, 2 level teaspoons baking powder, 1 cup nut meats, chopped fine, whites of 4 eggs. Sift flour and baking powder together three times, cream

butter and sugar, then add milk and flour mixture alternately; last the whites of eggs and nut meats. Bake in loaf and frost with white frosting and decorate with whole nut meats. —Mrs. WILL PECK.
Mrs. SUMNER SCOTT, Mrs. ENGER.
—Mrs. W. A. RAMSEY.

Spice Cake—One-half cup butter, 2 cups pastry flour, 2 teaspoons baking powder, 1 cup sugar, ½ teaspoon nutmeg, ½ teaspoon cinnamon, ½ teaspoon salt, ¾ cups water, 2 eggs. —Mrs. C. O. BIDDLE.

Ginger Bread—Three-quarter cup butter, 1 cup sugar, 3 cups flour, 1 cup dark molasses, 1 cup black coffee, 1 teaspoon ginger, ½ teaspoon cloves, teaspoon soda and 3 eggs. Mix spices with molasses. Dissolve soda in boiling water, add to coffee, cream butter and sugar, add eggs then molasses, coffee and flour, a little at a time. Bake 40 minutes or until cake leaves the pan. —Mrs. G. W. LEICHNITZ.

Angel Food—One and one-half cups sugar, 1 cup of flour, 1 teaspoon cream tartar, 1 cup egg whites, 1 teaspoon vanilla, sift sugar and flour together five times. Beat whites of the eggs and as soon as they begin to froth, add cream of tartar. Mix dry ingredients with eggs and add flavoring. Bake 40 minutes.
—Mrs. KEYES.

Orange Cake—Two cups sugar, ½ cup butter, 2 cups flour, 2 teaspoons baking powder, 5 egg yolks, 4 egg whites, grated rind of 1 orange and ½ cup orange juice. Filling and Frosting—1 egg white beaten stiff, add alternately powdered sugar and orange juice until the juice of 1 large orange and ½ lemon has been used, from 1½ to 2 cups sugar. —Mrs. JAMES DUNN.

Devils Food—One-half cup sugar, ½ cup butter, 2 eggs unbeaten, two-thirds cup milk, 2 tablespoons hot water, 1 teaspoon baking powder, 1 teaspoon soda, 1½ cups flour, 1 teaspoon vanilla, 1½ cups Bakers chocolate, Mix in order given. Frosting—One cup sugar, 1 egg white, 3 tablespoons cold water. Put ingredients in double boiler, over boiling water. Beat seven minutes.
—Mrs. RAY TALLMAN.

Burnt Sugar Cake—One and one-half cups sugar, ½ cup butter, 3 eggs well beaten, 1½ tablespoons burnt sugar syrup, 1 heaping teaspoon of baking powder, 1 cup cold water, 2 cups flour. Bake in layers.

Filling—One cup sugar, ¼ cup water, butter size of walnut, 1½ tablespoons burnt sugar syrup. Boil until it threads from spoon. Add a few drops mapleine and ½ teaspoon vanilla, beat until it begins to grain.

Burnt Sugar Syrup—One cup sugar, put in a spider and burnt until it is black, add ½ cup hot water and let boil until it makes a thick syrup. This will make ¾ cup of black syrup and will flavor six cakes.

—Mrs. ANDREW ROSS, Mrs. J. H. LYNCH.

Lady Baltimore Cake—Three-fourths cup butter, 2 cups sugar, 1 cup milk, 1 teaspoon lemon or rose flavoring, 3½ cups of flour, 3½ level teaspoons baking powder, whites of six eggs. Cream butter and beat in sugar gradually. Sift together baking powder and flour three times and add to butter alternately with milk and flavoring. Add egg whites last. Bake in layers and use following icing:—Three cups granulated sugar, 1 cup boiling water, whites of 3 eggs, 1 cup chopped raisins, 1 cup chopped nut meats, ½ cup chopped dates, 1 cup chopped figs, 2 tablespoons lemon juice. Stir water and sugar until the sugar is dissolved, then let boil without stirring until it forms a soft ball, when dropped into cold water. Pour into well beaten egg whites, beating constantly. Continue beating until cold. Add fruit and spread on cake. —Mrs. C. S. BROWN.

Sponge Cake—Weigh 12 eggs, take same weight of sugar, ½ the weight of flour, pinch of salt, grated rind and juice of ½ lemon. Beat the eggs separately. Beat yolks untli creamy, add sugar and beat five minutes longer. Add flour, salt and flavoring. Fold in beaten whites. Frosting—One cup powdered sugar, 2 tablespoons cream, juice of ½ lemon. Use Fisher's pastry flour. —Mrs. H. P. HANSEN.

Fruit Cake—3 lbs. dry flour, 1 lb. butter, 1 lb. sugar, 1 lb. citron, 3 lbs. raisins, 2 lbs. currants, ¾ lbs. almonds, (blanched), 1 dozen eggs. One tablespoon allspice, 2

nutmegs, 1 teaspoon cinnamon, 2 wineglasses fruit juice or thin jelly, 1 coffee cup molasses with the spices in it. Steep this gently 20 minutes, not boiling hot. Beat the sggs very lightly, put the fruit in last, stirring it gradually, also a teaspoon of soda dissolved in a tablespoon of water. The fruit should be well floured, if necessary add flour after the fruit is in. Butter a sheet of paper and lay in pan. Lay in some slices of citron, then a layer of the mixture, then more citron, until the pan is nearly full. Bake three or four hours, according to the thickness of the loaves, in a tolerably hot oven, and with a steady heat. Let cool in the oven gradually. Ice when cold. It improves this cake very much to add three teaspoons of baking powder to the flour.

—MOTHER BROWN.

Apple Sauce Cake—One and one-half cups brown sugar, ½ cup butter or drippings, 2 cups raisins, 4 cups unsifted flour, 2 cups apple sauce, 1 teaspoon cinnamon, 1 teaspoon cloves, 1½ teaspoons soda, salt spoon of salt. Cream butter and sugar, add spices, then flour sifted with soda and mixed with fruit. Last add apple sauce and mix all thoroughly. Bake in a loaf in a slow oven. Less fruit may be used, or part nuts.

—Mrs. W. A. FUNK, Mrs. TRUMAN RUFF.

Cream Sponge Cake—Beat the yolks of 4 eggs until thick. Add gradually 1 cup sugar. Beat 2 minutes. Add 3 tablespoons cold water. Mix 1 scant cup flour 1½ teaspoons corn starch, 1½ teaspoons baking powder, a little salt, and add to above mixture. Fold in beaten whites of eggs. Bake in angel food pan, putting into a slow oven and later increasing the heat.

—Mrs. S. E. CHAFFEE, Mrs. O. W. HOFFMAN.

Cream Cake—Two eggs, fill cup with cream, beat well, add 1 cup sugar and flavoring, 1½ cups flour, 2 level teaspoons baking powder, ½ teaspoon salt. Bake in a sheet and ice with any desired icing. To the above recipe add raisins, and spices to taste, for a spice cake; cocoanut for a cocoanut cake; nuts, not too many, for a nut cake; cocoa and cloves for a dark cake, etc. Any of the above may be baked in muffin tins and used for individual cakes. —Mrs. D. W. HARRINGTON.

Brownstone Front Cake—Two squares of chocolate grated, ½ cup of milk, yolk of 1 egg. Stir and cook until the consistency of custard, stirring constantly. Add 1 tablespoon butter. When cool, add 1 cup of sugar, ½ cup of milk with 1 teaspoon of soda dissolved in it, 1½ cups of sifted pastry flour, 1 teaspoon of vanilla and a pinch of salt. Frost with white of egg and enough powdered sugar to spread and flavor.

—Mrs. F. A. EHMER.

Devils Food Cake—One and one-half cups sugar, ½ cup shortening, 3 eggs, 2 cups flour, 3 squares chocolate, 1 teaspoon vanilla, 2 teaspoons baking powder, 1 cup milk. Cream sugar and shortening, break in eggs one at a time and beat thoroughly. Sift baking powder and flour 4 times. Add little flour, then milk and alternate until both are used. Icing—Cream ½ cup butter, add 1½ cups powdered sugar, melt 2 squares unsweetened chocolate. Let cool a little before mixing. Flavor with vanilla and 1 tablespoon coffee.

—Mrs. GUSSIE FLEMING.

Devil Cake—Yolk of 1 egg, ½ cup sugar, one-third cup ground chocolate, ½ cup warm water, 1 cup walnuts. Cook until it becomes thick, add 2 tablespoons of vanilla and cool.

Cake—One cup of sugar, one-third cup cottolene, ½ cup sour milk, 2¼ cups flour, 2 eggs, 1 teaspoon soda. Mix above together and bake in a moderate oven. Good for loaf o rlayer cake.—Mrs. FLORENCE ANDERSON.

Potato Cake—One cup butter, 2 cups sugar, ½ cup of milk, ½ cup grated chocolate, 2 cups flour, 3 teaspoons baking powder, 1 cup warm mashed potatoes, 1 cup chopped nut meats, 1 teaspoon each cloves, nutmeg and cinnamon, 4 eggs well beaten. Cream butter and sugar, add yolks well beaten, then add mashed potatoes, chocolate and nut meats. Stir well. Add alternately milk and dry ingredients, which has been sifted together. Fold in egg whites. Bake in loaf in a moderate oven. This cake will keep indefinitely.

—Mrs. C. S. BROWN, Mrs. FRED ANDREWS.

Molasses Ginger Bread—One cup molasses, 1 cup sugar, ½ cup shortening, 1 cup water, 1 large teaspoon soda (dissolved in the water,) 1 teaspoon ginger, ½ teaspoon cinnamon, 1 quart flour. Stir molasses, sugar, shortening and spices together thoroughly, add flour and water. Bake in two layer pans. —Mrs. J. B. SHELLER.

Cocoa Sour Cream Apple Cake—One-half cup sour cream, 1 cup sugar, 1 cut hot apple sauce, 1 tablespoon chocolate, 1 teaspoon cinnamon, ½ teaspoon cloves, 1½ teaspoons soda, 2 cups flour, 1 cup each of raisins and nuts. Mix together, chocolate, spices, flour, nuts and raisins. In a separate bowl put the sugar, cream and hot sauce, into which the soda has been stirred. Beat both together and bake in a loaf for 45 minutes in moderate oven; or bake in layers, putting frosting between.
—Mrs. P. E. ABBOTT, Mrs. I. BOLTON.

Scotch Short Bread—1 Pound of flour (take out 2 tablespoons, put in 2 of cornstarch), ½ pound of butter, one-third pound powdered sugar. Knead butter and sugar together, add flour, kneading it well. Roll out round, unitl one inch thick. Prick all over with a fork. Pinch the edges with thumb and finger. Cut across in four pieces. Cook in a slow oven 45 minutes.
—Mrs. ROBERT C. McCREDIE.

Ginger Bread—One-half cup New Orleans molasses, ½ cup melted lard and butter, 1 cup brown sugar, 2 eggs (beaten), 1 teaspoon ginger, (cinnamon and cloves may be added), 2½ cups flour, 2 teaspoons soda in one cup of boiling water added last. Bake in large dripping pan for 40 or 50 minutes in a very slow oven.
—Mrs. ED. HALL, Mrs. D. W. HARRINGTON,
—Mrs. ELMER THOMPSON.

FROSTINGS

Lemon Filling for Cake—Two eggs (well beaten), the juice of 2 lemons, 1 cup sugar. Mix well and boil in double boiler until thick.

Frosting—Two cups sugar, two-thirds cup boiling water, 1 tablespoon Karo syrup, boil until spins a thread, pour over beaten whites of 2 eggs. Beat until thick and spread on cake.

(Double-cooked) Nut Caramel Frosting—1¼ cups of brown sugar, one-third cup water, ¼ cup white sugar, whites of 2 eggs, 1 teaspoon vanilla, ¼ cup English walnut meats. After beating, set pan in boiling water on range, stirring constantly until mixture becomes granular around edge of pan. Will leave rough surface on cake.

Raisin Filling—One and one-half cups of sugar, ½ cup water, 1 cup nuts, ½ pound raisins, whites of 2 eggs. Boil sugar and water until spins. Slowly add to beaten whites of egg, add raisins and nuts and beat until mixture thickens.

Mocha Frosting—Two tablespoons hot coffee, ¼ cup butter, 1½ cups powdered sugar, 2 teaspoons cocoa, 1 teaspoon vanilla. Beat well. Spread on cake.

Favorite Chocolate Icing—Two squares of grated chocolate, 5 tablespoons sugar, 3 tablespoons of boiling water, stir over moderate fire until smooth and glossy. Beat until thick enough to spread.

Frosting—One cup sugar, ½ cup water, boil, pour over the beaten white of 1 egg, 1 teaspoon vanilla. Sprinkle nuts on frosting.

Cocoa Frosting (never fails)—One cup sugar, 1 tablespoon cocoa, stir and free of lumps, then add six tablespoons cream, a little butter. Let boil until thick, take off stove and stir until partly cool. Spread on cake.

Fudge Frosting—Two cups of sugar, ½ cup milk, 1 tablespoon butter, ¾ cup grated chocolate, 1 tablespoon vanilla, 1 cup chopped nuts. Put sugar, nuts, butter and chocolate into pan and stir occasionally until it reaches boling point, then boil without stirring eight minutes, then take from fire and beat until creamy, add nuts and vanilla and spread on cake.

DOUGHNUTS AND COOKIES

Corn Flake Cookies—Two eggs, 1 cup sugar, 4 cups corn flakes, 1 cup chopped nuts, pinch salt, almond flavoring. Beat eggs, then add other ingredients in order given and drop from spoon in small amounts. Bake in moderate oven. —Mrs. BRADBURY.

Cream Puffs—One cup water (boiling), ½ cup butter, 1 cup flour, pinch salt. When cold add 3 or 5 eggs, drop on greased pan and bake 20 minutes in a moderate oven. Filling—One cup milk, scalded, add 3 tablespoons flour, ½ cup sugar and 1 egg, flavoring, boil all together.
—Mrs. O. G. GRISWOLD, Mrs. ANDREW ROSS.
—Mrs. FRED GNAVAUGH.

Potato Cakes—One cup sugar, 1 cup mashed potatoes, ½ cup shortening, 1 cup raisins, 1 cup currants, ¼ teaspoon cinnamon, 1 cup butter milk, 1 teaspoon baking powder, ½ teaspoon salt. Flour to make thick batter. Bake in gem pans. —Mrs. S. PFISTER.

Fudge Squares—One cup walnuts, 2 squares chocolate, ½ cup butter, 3 eggs, 1 cup sugar, ¾ cup flour, ½ teaspoon baking powder, ½ teaspoon vanilla. Melt chocolate, add butter and stir until butter melts. Beat eggs, adding gradually one cup sugar. Mix and sift flour with baking powder and salt and add to eggs. Add walnuts and vanilla. Then add chocolate mixture. Spread in a shallow pan, bake about 10 minutes and cut in squares while warm.—Mrs. ARTHUR E. BATES.

Doughnuts—One cup sugar, 1 cup mashed potatoes, 2 eggs, 1 cup sweet milk, 3 teaspoons baking powder, 2 tablespoons melted butter, 1 teaspoon nutmeg, salt.
—CHARLOTTE GOCHNOUR.

Honey Cookies—One-half cup shortening, ½ cup sugar, 1 cup honey, 2 eggs, 1 cup sour cream, ½ teaspoon soda, 2 teaspoons baking powder, flour to make stiff. Cream sugar and shortening, add honey and eggs, then cream in which has been mixed the soda; beat well and stir in flour and baking powder. If one does not use butter for the shortening, salt should be added and any desired extract. —JEANNETTE I. GEITER.

Spice Drop Cakes—One cup sugar, ¾ cup shortening, ¾ cup molasses, 1½ cup sour milk, ½ cup raisins, ½ cup nuts, 1 teaspoon soda, 1 teaspoon cloves, 1 teaspoon allspice, yolks of 2 eggs, flour to make stiff batter. Drop from teaspoon onto greased pan and bake in a moderate oven. —Mrs. C. ROWLAND.

Cornflake Cookies—Two eggs unbeaten, ½ cup brown sugar, ½ cup white sugar, one-half cup nuts. Cornflakes or Postoasties to stiffen. Drop on greased tins.
—Mrs. HUGH THOMPSON.

Peanut Cakes—One and one-third cups sugar, ½ cup butter, cup milk, 3 egg whites, salt, flavoring, 2¾ cups flour, 2 teaspoons baking powder (rounding). Bake in loaf. When cold, cut in small squares and cover all sides with powdered sugar frosting and roll in ground peanuts. —Mrs. J. D. SIMONTON.

Walnut Wafers—Two eggs, beaten until thick; 1 cup brown sugar, beat well; 1 cup chopped walnuts, 2 heaping tablespoons flour. Drop ½ teaspoonful on a buttered tin and bake in moderate oven.
—MABEL TREASHER, Mrs. IRA NEELAND,
—Mrs. OSCAR L. BOOSE.

Drop Cookies—Roll 1 cup raisins ½ hour in enough water to cover them, 1 cup sugar, 3 eggs, 1 teaspoon each cinnamon and cloves, 1 teaspoon each soda and baking powder, 8 tablespoons melted Crisco, flour enough to drop from spoon, 1 teaspoon salt, 1 cup nuts.
—Mrs. CHAS. AMUNDSON.

Sour Cream Cookies—Two cups sugar, 1 cup shortening, 3 eggs, 1 cup sour cream, 1 teaspoon soda, flour to either roll or make drop cakes; 1 cup chopped raisins may be added. —Mrs. A. G. FLEMING,
—Mrs. R. P. HANEY, Mrs. BERTHA HOLDEN,
—Mrs. SAM HUSSAMAN.

Cream Cookies—Six eggs beaten, 4 cups sugar, 2 cups butter, melted; 1 cup sour cream, 1 teaspoon soda, 1 teaspoon pulverized amonia, a pinch of salt and flavor with vanilla, flour enough to roll out, about 3½ pints. Makes from 80 to 100 cookies. —Mrs. E. H. RAGLAND.

Oatmeal Cookies—Two and one-half cups rolled oats, ½ cup shortening melted, 2 cups flour, 1 cup sugar, 2 eggs (may be omitted, but add more liquid and baking powder), 3 tablespoons molasses or corn syrup, 1 teaspoon soda, 3 tablespoons milk, 1 teaspoon cinnamon, a little salt. May be dropped on buttered tins, but better rolled. Dried cherries, prunes or currants chopped fine, make a variation in cookies. Flour fruit before adding to mixture. —Mrs. EARLE W. MYERS.

Oatmeal Cookies—One cup sugar, ¾ cup butter, 2 eggs, ¾ cup sour milk, 1 teaspoonful soda, 1 teaspoonful cinnamon, 2 cups flour, 2 cups oatmeal, 1 cup nuts and raisins. —Mrs. Wm. KIELSMEIER.

Frosted Ginger Cakes—One cup granulated sugar, 2 cups Orleans molasses, 4 eggs (leaving out the whites of two for the frosting), ¾ pound or tin cup of lard, 2 teaspoons ginger, 2 level teaspoons of salt, ¾ cup boiling water with 2 teaspoons soda. Let cool and mix with ingredients like any cookies. Frosting—Cup and a half of sugar, ½ cup water, boiled until it strings. While hot pour over beaten whites of 2 eggs, stirring all of the time. Stir until cool and spread on cakes.

—Mrs. ANNA B. REED.

Sorghum Ginger Cookies—1 Cup sugar, 1 cup sorghum molasses, 1 cup shortening, 2 tablespoons vinegar, 1 tablespoon soda, 1 tablespoon ginger. Put all the material together and bring to a boil. Mix very stiff with flour. (The mixture must be worked while warm.) Roll very thin and bake quickly. —Mrs. PETTY.

Ginger Cookies—One cup of butter, 1 cup molasses, 1 cup of dark sugar, ½ cup strong coffee, 1 teaspoon of soda, 1 tablespoon of ginger, 1 egg. Add enough flour to make a dough stiff enough to handle.

—Mrs. J. A. WISNER.

Molasses Cookies—One and one-half cups lard, 2 cups molasses, 1 cup sour milk, 1 cup sugar, 4 teaspoons soda, 2 eggs, 1 teaspoon cinnamon, 2 teaspoons ginger, a little salt. Makes many cookies.

—Mrs. ANDREW ROSS.

Molasses Cookies—One cup sugar, 1 cup molasses, 1½ cups shortening, 1 cup hot water, 3 eggs beaten, 1 teaspoon soda, about a teaspoon of baking powder, 1 teaspoon ginger and other spices to taste. Flour to make quite a stiff dough. Roll and cut out—Mrs. THAYER.

Doughnuts—Three eggs and a little salt beaten together, 1 cup sugar, 4 tablespoons melted butter, 1 teaspoon nutmeg, 2 teaspoons lemon juice, 1 cup milk, 3 teaspoons baking powder, flour to make a soft dough. (about 2 pints.) —Mrs. E. H. RAGLAND.

Doughnuts—One large cup sugar, 1 teaspoonful soda in sugar, pinch of salt, 3 tablespoons melted butter, 3 eggs, 2 cups buttermilk or sour milk, 1 teaspoon baking powder in flour enough to stiffen. Flavor with nutmeg.
—Mrs. FRANK WEBSTER.

Scotch Oat Meal Cakes—Two cups steel cut oats, 1 cup flour, ½ teaspoon salt, ¼ teaspoon baking powder, 2 tablespoons melted fat, sufficient warm water to roll out very thin. Cut in four pieces. Bake on griddle until firm, turning once. Toast out until crisp in a slow oven. —Mrs. R. C. McCREDIE.

Date Bars—One cup sugar, 3 eggs, 1 cup chopped walnuts, 1 lb. dates, 1 cup flour, 1 teaspoon baking powder, pinch of salt. Beat egg yolks and add sugar, add nuts and dates (stoned and quartered.) Mix together flour, baking powder and salt. Beat egg whites stiff and add alternately with flour to yolks and sugar. Bake in a dripping pan 30 minutes in moderate oven. Cut into bars and roll in powdered sugar.
—Mrs. A. P. ECKLES, Mrs. O. W. HOFFMAN.

Doughnuts—One cup sugar, 1 cup milk, 2 eggs beaten fine as silk; of baking powder, teaspoons two; a little nutmeg, cinnamon will do; roll on pie board, not too thin; drop in hot fat the doughy thing.
—Mrs. F. M. INGRAHAM.

Fermits—One cup sugar, 1 cup butter, 3 eggs, 1 cup water (enough water so you can see it), 1 cup sugar, 3 eggs, 1 teaspoon soda, 1 teaspoon baking powder, 1 teaspoon cinnamon, 1 teaspoon cloves, 8 tablespoons of

melted fat. Add flour enough to make them stiff enough to drop. —Mrs. ELMER THOMPSON.

Hermits—One cup sugar, 1 cup butter, 3 eggs, 1 cup walnuts, 1 cup raisins, ½ cup sweet milk, 1 teaspoon soda, 1 teaspoon cloves. Enough flour to make soft dough. Drop in teaspoonfuls on pan.—Mrs. GUY LICHTY.

Soft Hermits—Cream 1 cupful of brown sugar with 1 cup of butter. Add 2 eggs, 4 tablespoons sour cream with 1 teaspoon of soda, dissolved in it. To 2 cups of flour add 1 teaspoon cinnamon and ½ teaspoon cloves, pinch of salt and 1 cup of raisins. Mix these well and add to the above mixture. Drop on buttered tins and bake. —Mrs. WILL HARRISON.

Boston Cookies—One cup butter, 1½ cups brown sugar, 3 eggs, 1 teaspoon soda, 1½ tablespoons hot water, 1 teaspoon cinnamon, 3¼ cups of flour, ½ teaspoon salt, 1 cup chopped nuts, ½ cup currants, one-half cup of seeded raisins. Cream butter, add sugar and eggs. Add soda dissolved in hot water. Add ½ of the flour mixed with salt and cinnamon. Then add nut meats, fruit and remaining flour. —Mrs. HARRY DUELL.

Filled Cookies—One-third cup shortening, 1 cup sugar, 1 egg, ½ cup milk, 1 teaspoon vanilla, 3½ cups of flour, ¾ teaspoon salt, 4 teaspoons baking powder. Cream shortening and sugar, beaten egg, milk and vanilla; add flour, salt and baking powder. Roll out thin and cut with cooky cutter. Place 1 teaspoon filling on each cooky, cover with another cooky, press edges together. Bake in moderate oven 12 or 15 minutes. Filling—Two teaspoons flour, ½ cup sugar, ½ cup water, one-half cup chopped raisins, one-half cup chopped figs or dates. —Mrs. O. SKILES.

Raised Doughnuts—Make a sponge as for bread, using 1 pint warm milk, ½ cup (large) of yeast, ½ cup sugar, flour. Let stand over night, then add half cup of sugar, one-half cup shortening, 1 teaspoon salt, 1 level teaspoon soda, 1 level tablespoon cinnamon, a little nutmeg, 2 well beaten eggs, flour enough to make as stiff as biscuit dough. Cover and let rise till light. Roll ½

inch thick, cut and let rise again. Fry and sift sugar over them before they are quite cold.

—Mrs. E. W. MYERS.

Raised Doughnuts—One cake Fleischman's yeast, 1¼ cups milk (scalded and cooled), 1 tablespoon sugar, 4½ cups sifted flour, ½ cup sugar, 3 tablespoons butter, ¼ teaspoon salt. Dissolve yeast and ½ tablespoon sugar in lukewarm liquid, add 1½ cups of flour and beat well, raise for 1 hour, add butter and sugar creamed, mace egg and remainder of flour. Knead and let raise 1½ hours. Roll and cut out and let rise again for 45 minutes. Fry and roll in sugar.

Chocolate Cookies—One cup sugar, 1 cup sweet milk, ½ cup butter (melted), 2 cups flour, 1 teaspoon soda (dissolved in milk), 2 tablespoons chocolate, 1 egg,, pinch of salt, 1 cup nut meats, 1 teaspoon baking powder, 1 teaspoon vanilla. Frost with boiled frosting.

—Mrs. D. E. WOODIN, Mrs. E. J. MILLER.

Ginger Cookies—Two cups sugar, 1 cup molasses, 1 cup lard, two-thirds cup sour milk, 1 tablespoon ginger, 4 teaspoons soda, 2 eggs beaten. Put half the soda in molasses, other half in sour milk. Flour enough to make stiff enough to roll. —Mrs. F. A. EHMER.

Ginger Creams—One cup N. O. molasses, 1 cup brown sugar, 1 cup shortening (lard), 1 cup boiling water, 1 teaspoon cinnamon, 1 teaspoon ginger, ¾ teaspoon of cloves, 2 teaspoons soda in hot water. Flour enough to make spoon stand. Mix at night, roll and bake in the morning. Frost (either boiled frosting or powdered sugar.) —Mrs. LLOYD MILLER.

Graham Cookies—One cup sugar, ½ cup shortening, 1 cup wheat flour, 2 eggs, 2 teaspoons baking powder. Graham enough to make a stiff dough. Flavor to taste.

—Mrs. DIXON (Parker Bottom.)

New England Cookies—Two cups brown sugar, one small cup butter and lard, 2 eggs, 1 teaspoonful soda in a little hot water, 1 cup cold coffee, 2 cups raisins, 1 teaspoon nutmeg, 2 teaspoons baking powder, 3 cups of flour, heaping. Bake in dripping pans and cut in squares and frost. —HATTIE WEED.

Hot Jumbles—One and one-half cups sugar, 1 cup of sour milk or cream, two-thirds cup butter, 1 teaspoon soda, 3 cups flour, 3 eggs, ½ teaspoon salt, ¼ cup nuts and raisins. Drop by teaspoons on greased tin and bake.
—GEORGIA M. BENNETT.

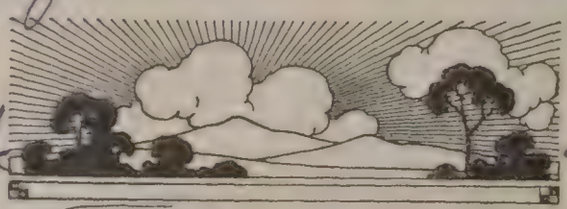
Sand Tarts—Two cups sugar, 1½ cups butter, 5 cups flour, ½ teaspoon soda in a little milk, 3 eggs. Roll thin and put on nuts. —Mrs. F. A. EHMER.

Rocks—One-half cup butter, 1½ cups brown sugar, 3 cups flour, 3 eggs, whites stirred in last, one-half teaspoon soda stirred in flour, 1 teaspoon cinnamon, 1½ cups raisins, 1 pound English walnuts; beat butter, sugar and egg yolks; add water, then stir in flour, fruit and whites of eggs. Drop on a greased paper in pan and bake slowly. Better a few days or week old.
—Mrs. RAY ANDREWS, Mrs. W. GRAY,
—Mrs. F. A. EHMER.

Pineapple Filled Cookies

1 c. shortening
2 c. sugar
3 eggs
3 T. pineapple juice
2 T. lemon juice
4 c. flour
¼ t. salt
1 t. cream tartar
1 t. nutmeg.

Mix in order given. Add filling and bake



in oven 15 to 20 min. at 350°.

Filling

Blend ⅔ c. ~~flour~~ sugar and 3 T. flour. Add ½ c. crushed pineapple 3 T. lemon juice 2 T. butter ¼ t. nutmeg. cook until thick. Cool and spread on one half, fold over and pinch edges. Prick with fork.

CANDIES

Date Sticks—Beat whites of 4 eggs stiff; add 2 scant cups sugar, stir in slowly ½ ccup chopped nuts, ½ cup chopped dates, 1 teaspoon vanilla. Turn into buttered tins and bake 40 minutes in moderate oven. When nearly cold cut in narrow strips.

—Mrs. FRANK CHAPMAN.

Chocolate Nut Sticks—Mix one cup sugar, ¼ cup melted butter, 1 unbeaten egg, 2 squares unsweetened chocolate, ¾ teaspoon vanilla ½ cup flour, ½ cup nuts spread on parafine paper in shallow pans. Bake in moderate oven 20 minutes. Turn out, remove paper and cut in strips. —Mrs. THAD HALL.

Turkish Nougat—Four pounds granulated sugar, 2 pounds glucose, 1 pound almonds, ½ pint water, whites of 3 eggs, 1 tablespoonful vanilla; boil sugar, glucose and water until it is almost hard in water, then beat about 15 minutes and add the beaten whites of the eggs; add the almonds; then beat for one-half or three-fourths of an hour. The secret lies in not boiling the syrup too hard.—Mrs. EARL ROWLAND,

—MINNIE HARRINGTON.

Fondant—Three cups sugar, 1 cup hot water, ½ teaspoonful cream of tartar, boil it without either stirring or moving the kettle until it threads. Pour quickly into round bowl without scraping kettle. Let stand until blood heat, then beat until stiff with wooden paddle. This is the foundation of all French creams.

—Mrs. Wm. WHITTIER.

Peanut Brittle—Shell and remove hard skins from 2 quarts of peanuts; roll until they are slightly broken. Sift the peanuts to allow finer portion to fall on an ordinary bread board; they must be sufficiently thick to cover board; set remainder aside. Put pound of sugar into iron saucepan; stir over fire until it melts and slightly browns; stir in as many peanuts as sugar will hold; turn quickly, cut in squares and when cool break apart. —Mrs. LLOYD MILLER.

Fudge—Two cups sugar, ½ cup cream, 1 heaping tablespoon ground chocolate. Cook until it forms a soft ball in cold water. Cool. Add a pinch of salt and vanilla. Beat it until it begins to harden, then add cup chopped walnuts. —CHARLOTTE GOCHNOUR.

Sour Cream Fudge—Two cups sugar, 1 cup sour cream, 1teaspoon syrup (any kind), 1 square bitter chocolate, two-thirds cup nuts. Put all except nuts on stove and boil until a soft ball in water. Beat until cool and add nuts. —Mrs. LLOYD MILLER.

Chocolate Fudge—Four cups sugar, 1 cup milk, ½ cup butter, 1 cup nuts, 1 cup marshmallows, 4 squares chocolate, 2 teaspoons vanilla. Boil till forms a soft ball in water, let stand until luke warm before beating these. Add nuts and marshmallows.

—Mrs. P. A. BARBER.

Potato Candy—One medium potato, 2 cups walnut, 1 cup raisins, 1 package dates, 4 pounds or more powdered sugar, 2 teaspoons vanilla, pinch salt. Bake potato, grind nuts, dates, raisins. Place sugar on mixing board. Put hot riced potato on sugar and remaining ingredients on top. Knead sugar until medium stiff dough is formed. Mold into rolls and let stand a week or ten days before slicing. —HELEN GRISWOLD.

Date Loaf Candy—Three cups sugar, 1 cup cream or cup milk and 3 tablespoons butter, 1 cup dates, ½ cup chopped nuts, few grains salt, few drops vanilla or lemon. Cook until it forms a soft ball in water. Let stand until cold and stiff. Add flavoring. Beat and add dates and nuts. —Mrs. PERRY DUNCAN.

Divinity Fudge—Two and one-half cups sugar, ½ cup corn syrup, ½ cup boiling water, whites of 2 eggs, ½ cup nuts, ½ cup raisins, 1 teaspoon vanilla. Cook sugar, syrup and water until it will spin a thread. Pour into the whites of eggs beaten stiff. Beat until creamy. Add nuts, raisins and vanilla, then pour into buttered dish. When cooled cut in squares.

—Mrs. FRANK SCHALLER, JOSEPHINE HEBB.

Delicious Kara Fudge—Put 2 cups of granulated sugar, one-third cup Karo corn syrup, ½ cup milk, 1 square or ounce of chocolate, 2 scant tablespoons butter over the fire in saucepan. Stir until chocolate melts, then cook until mixture when tested in cold water forms a soft ball. It takes five minutes cooking after boiling begins; add flavoring and beat until mixture thickens, then turn into buttered pans. When nearly cold cut in cubes.

—Mrs. S. S. McCAGUE.

BEVERAGES

Egg Nog—One egg, a pinch of salt, 1 tablespoon sugar, 3 drops vanilla or grated nutmeg. Pour mixture into glass and fill with milk and serve very cold or beat yolks and whites separately and to the wolk add salt, sugar and flavoring; put in glass in alternate layers and fill glass with milk; serve with spoon; add juice of ½ orange to whites and omit flavoring.

—Mrs. CHAS. S. MEAD.

Chocolate Egg Milk-Shake—Put two tablespoons of crushed ice in a glass; add 2½ tablespoons chocolate syrup, 1 egg and two-thirds cup milk; shake thoroughly and strain into glasses for serving. The ice may be omitted if the ingredients have all been thoroughly chilled.

SANDWICHES

Pimento Cheese Sandwiches—One-half cup walnut meats, 1 small can pimentos, 1 package breakfast cheese, lettuce, salad dressing. Grind nuts as fine as possible, pimentos coarse. Add finely chopped lettuce and cheese. Mix with salad dressing to spread.

—Mrs. ANDREW O. HOLM.

Filling for Sandwiches—Mince hard boiled eggs very fine, moisten with soft butter and boiled salad dressing and season to taste. Lettuce or cress may be used with this or olives minced fine. This is also good combined with equal parts of minced ham or meat.

—Mrs. CARL RINEHOLD.

Sandwich Butter—To make superior sandwich butter work 1 cup butter in a basin with a clean, dry wooden spoon until soft, then add slowly 1 gill whipped cream, seasoning of salt and mustard, put in a cool place until needed. This butter will keep about two weeks on ice or in a very cool place. To make sandwich filling add to each 6 tablespoons butter, 1 teaspoon of any of the following: Grated horseradish, chopped parsley, curry paste or powder, anchovy paste or pimento cheese. Spread between thin slices of white or brown bread.

Club Sandwich—Two slices of bread, 2 lettuce leaves, 2 slices of chicken breast, 2 slices of bacon, mayonnaise dressing. Toast bread and fry bacon crisp. On one slice of toast place lettuce leaves, cover with mayonnaise, then lay on the pieces of chicken and the bacon. Cover again with mayonnaise. Put on second slice of toast, press down and cut through diagonally. Work as quickly as possible so that the toast and bacon may be hot when served.

—Mrs. SKILES.

Toasted Cheese Rolls—One loaf Pullman bread, three cakes Blue Hill pimento cheese, $\frac{1}{4}$ lb. butter. Melt butter, cream with cheese. Spread mixture on bread which has been sliced very thin and from which all

crusts have been removed. Roll corner-wise and toast in a hot oven, turning each one over so that all sides may be slightly browned.—LOIS B. BROWN,(Grandview.)

Filling for Sandwiches—One pound cheese, 1 can pimento, 2 eggs, 2 hard boiled eggs, salt, ½ cup milk. Grind cheese, beat eggs and add milk and salt. Cook in double boiler. Grind boiled eggs and add pimento, and stir into cooked mixture. —Mrs. O. L. BOOSE.

Cheese Sandwich Filling—Three tablespoons melted butter and three tablespoons flour, well blended. Stir in 1¼ cups of milk, then add 2 well beaten yolks and cook until creamy. Add 1½ large cups of grated cheese while hot, and stir until well melted. Add a dash of paprika and ½ teaspoonful of salt; let stand until cold and add ½ cup of whipped cream,(omit if desired.)

—Mrs. C. H. SCHADER.

Canning and Preserving

Mustard Pickles—Two quarts small cucumbers, 1 qt. green tomatoes, 1 qt. small white onions, 2 large heads cauliflower, 4 sweet peppers. Put all the above in 1 gallon of water and 1 cup of salt, let stand 4 hours; then scald till tender and drain. Mixture—Four tablespoons ground mustard,, 1 tablespoon tumeric, 1 cup flour, 2 quarts vinegar, 2 pounds white sugar; mix and boil till thick, then pour over pickles and let come to boiling point and can.

Mrs. MAUD WEED.

Chili Sauce—Fifty tomatoes, chopped fine, 12 onions, 4 large green peppers, 8 tablespoons salt, 2 cups sugar, 5 cups vinegar, cloves, cinnamon, allspice, nutmeg, 1 teaspoon altogether. Boil two hours; stir while cooking.

Mrs. ELLA B. JOHNSON.

Uncooked Ripe Tomato Catchup—One-half peck of ripe tomatoes, 2 red peppers, 3 roots celery, 3 or 4 large onions, all chopped rather fine, 2 roots horseradish grated, ½ cup salt, 1 cup sugar, 1 cup white mustard seed, 1 teaspoon ground gloves, 1 teaspoon mace, 2 teaspoons cinnamon, 1 quart of good vinegar; stir thoroughly.

Mrs. T. C. YOUNGS.

Sweet Cucumber Pickles—(Or Seven day Pickles—Take 1 peck of small cucumbers and for five mornings pour over them a hot brine made of 1 cup of salt to 1 gallon of water. The sixth day pour over them enough hot vinegar to cover them nicely. The seventh day take new vinegar and add 1½ pounds brown sugar, ½ pound white mustard seed, 1 pound cassia buds. Heat to boiling point and pour over the pickles. Cover jar with cloth and in a few days they will be ready for table.

Mrs. S. S. McCAGUE.

Mustard Pickles—One quart each of small cucumbers, large cucumbers sliced, green tomatoes and small onions, 1 head cauliflower, 4 green peppers, cut fine. Soak 24 hours in brine (salt and water) then heat just enough to

scald; turn into collander and drain; mix 1 cup flour, 6 tablespoons ground mustard, 1 tablespoon tumeric, with enough vinegar to make a smooth paste. Then add 1 cup vinegar to make 2 quarts in all. Boil this mixture until it thickens and is smooth, stirring all the time. Add the vegetables and cook until heated.

Mrs. W. S. McCLAIN, Mrs. L. G. MANEY.

Pear Conserve—Four bowls pears diced, 3 bowls sugar. Let stand over night together. Drain as much juice off as possible and let cook alone; then add the pears. Grate rind of 3 lemons, take out seeds and peel off white; then chop up lemons and add to mixture. Do the same with 2 oranges. Chop 10c of walnut meats, 1 pound of raisins; cook all together until thick, then put in jelly glasses. Good with meats. Mrs. FRANK CHAPMAN.

Canned Corn—Nine pints sweet corn, 1 pint sugar, 1 pint water, ½ pint salt. Boil 15 minutes and seal in jars. Mrs. D. E. WOODIN.

Dill Pickles—One quart cold water, 1 cup cider vinegar, ½ cup salt. Pack cucumbers with grape leaves, dill, mustard seed, celery seed, little red peppers, and ¼ teaspoon alum for each 2 quart jar. Add liquid and seal cold. Mrs. ANDREW O. HOLM.

Sackerine Pickles—Two teaspoons sackerine, 1 gal. vinegar, ½ cup salt, 1 teaspoon alum. Pour over pickles, cold. Will keep in any jar.

Mrs. GEO. LONGNECKER.

Green Tomato Pickles—Two gallons green tomatoes, 1 large head of cabbage, 1 dozen green peppers, ½ doz. onions. Chop all very fine and add 1 cup salt. Let stand over night, in the morning drain; add 1 cup mustard seed, 3 tablespoons celery seed, 2 tablespoons ginger, 3 tablespoons allspice, 1 of cloves and 1 cinnamon, 3 lbs. sugar. Cover with vinegar and cook till done. Seal in jars. Mrs. Ed. HALL, Mrs. JNO. MATHESON.

Cucumber and Onion Pickles—12 large cucumbers, sliced thin; 4 large onions, chopped quite fine; 1 large pepper or 4 small ones; ½ cup salt, ¾ cup sugar; 2 cups vinegar. Mix well and place in jars. When open, they are like fresh cucumbers. Requires no cooking.

Mrs. W. A. RAMSEY.

Chili Sauce—Three large tomatoes just turning pink, 12 large apples, 10 small onions, 12 red peppers, seed removed; 4 level teaspoons salt, 1 quart vinegar. Tie in a cloth 1 teaspoon each of cloves, ginger, mustard, allspice, boil in vinegar until vinegar changes color. Put vegetables thru food chopper. Cook until tender. Seal.

Mrs. G. L. VETTER.

Treasurer's Pickles—Put in an earthenware or stone crock,one gallon of good vinegar, add 1 cupful of salt, 1 cup of whole mustard seed and 1 cup of sugar. Each day add freshly picked cucumbers and stir with a wooden spoon. This will be ready for use in ten days and will keep perfectly. Mrs. BERT REMINGTON.

Apple Honey—Four cups ground apples, 4 cups granulated sugar, 4 cups water, boil slowly ¾ hour.

Mrs. L. B. MITCHELL.

Corn Salad—Ten cups corn, cut from cob; 10 cups cabbage, cut fine; 6 large red peppers. Mix together ½ gal. vinegar, 2 tablespoons salt, 3 cups sugar, ¼ pound ground mustard. Pour over the above and cook slowly 1 hour. Seal in jars.

Mustard Pickles—Two quarts cucumbers, chopped; 2 qts. green muskmellons, diced; 2 quts. of tomatoes, 2 quts. cauliflower, 3 large green peppers, 2 quts. green string beans or same of lima beans. Soak over night in weak brine, then in morning set on stove and let come to boil, then drain off brine. Add 3 quarts cider vinegar, cook 20 minutes. Then add dressing, 3 pts. of vinegar, 20 spoonfulls best mustard, ½ cup flour, ½ cup sugar, one-half ounce tumeric powder mixed in paste. Let come to boil. Mrs. G. W. REESE.

Dill Pickles—One cup salt, 1 cup ground mustard, 1 quart vinegar to 3 of water. Put grape leaves in bottom of jar. Put layer of cucumbers then layer of dill and leaves. Mrs. HARVEY BOOSE.

Apricot Marmalade—Five cups apricots, skinned, cut in one-eights; 10c. can shredded pineapple, chopped very fine; 3 cup ssugar, put pineapple juice in kettle with sugar. Let melt, then add fruit, add kernels blanched. Boil until thick. Burns easily. Seal as preserves. Makes 7 glasses.

Grape Conserve—Four lbs. grapes, 3 lbs. sugar, 1 lb. raisins, 1 lb .nuts, pulp grapes, put pulp thru colander to remove seeds. Put skins thru meat grinder, also raisins, chop nuts. Cook raisins, sugar and grapes together until thick. Pull back, add nuts and seal.

Mrs. O. V. GRISWOLD.

Strawberry Preserves—Add 1½ pints sugar to 1 qt. berries. Place over fire and boil quickly for 5 minutes. Put in open platters, under glass for 12 hours, in the sunshine. Seal like jelly. Mrs. J. B. GEORGE.

Cherry Pickles—Pack half grown cucumbers in jar with cherry leaves and dill. Pour over a brine of 1 cup salt to 5 quarts of cold water and let stand two weeks. Then cut cucumbers into inch pieces and pack into fruit jars. Pour over syrup of 1 cup vinegar to 2 cups sugar. Add spices and seal while hot.

Mrs. Wm. KIELSMEIER.

Peach or Pear Pickles—Fruit, granulated sugar, vinegar, cinnamon and cloves (whole). Pare fruit and to every 2 lbs. add 1 lb. of sugar and let stand over night. Cook slowly until fruit can be pierced with a straw. Lift out the fruit and to every pint of syrup add ½ cup of vinegar and spices to taste. Tie spices in a bag. Boil the mixture until it is a rich, heavy syrup, and then pour it over the fruit in glass jars. Seal and keep in a cool place. Mrs. OSCAR L. BOOSE.

Corn Salad—One dozen ears sweet corn cut from cob, raw, must be tender; 2 large onions, chopped; 1 small head cabbage, chopped; 1 large bunch tender celery, chopped; 3 green peppers, chopped fine; ¼ cup salt, 3 cups brown sugar, 3 pints vinegar, 2 tablespoons mustard, 1 tablespoon tumeric. Mix all together well and boil 20 minutes, then bottle while hot.

MAUDE CAFFERTY.

Marmalade Amber—One grape fruit, 1 lemon, 1 orange, sliced very fine or put thru coarse food chopper. Add 3 times quantity of cold water. Let stand 24 hrs. Boil 10 minutes, let stand 24 hours. Add equal parts of sugar, boil until thick and clear. Makes 17 glasses.

H. Y. C.

Rhubarb Jam—Peel and cut in small pieces 7 pounds of rhubarb. Cover over night with 6 lbs. sugar. In the morning draw out rhubarb, boil liquid 10 m. add rhubarb boil 30 minutes, add ¼ lb. lemon peel and ¼ lb. citron peel, also ¼ lb. sweet almonds, all minced fine. Boil for 10 minutes longer, or until the jam is thick enough.

Mrs. ROBERT C. McCREDIE.

Candied Cranberries—Pick over and wash the berries; put them into an earthen baking dish; cover with sugar, allowing 1 cup to each 3 cups of berries; add ½ a dozen cloves; bake in moderate oven 1 hour, or until berries are tender and clear looking. Keep the dish covered for first 15 minutes. These somewhat resemble candied cherries. Excellent with turkey or other poultry.

Apple and Cranberry Jelly—Two cups apple juice, 1 cup cranberry juice and 3 cups of sugar. Boil until 2 drops form on side of spoon when testing.

Mrs. J. H. ESTES.

Tomato Catsup—Two quarts tomato pulp, 1 pt. vinegar, 1 rounding teaspoon mustard, 1 cup sugar, 1 rounding teaspoon salt, 1 teaspoon allspice, 1 teaspoon cinnamon, pinch cayenne, 1 teaspoon paprika, a dash of celery salt and onion extract. Boil until proper consistency, about 1 hour. Bottle and seal. Mrs. AMOS JACOBS.

Button Onion Pickles—Five quarts of weak cider vinegar, 1 tablespoon of salt, 1 teaspoon whole black pepper, 1 red pepper. To the boiling vinegar add 12 under leaves of grapes (for coloring), remove after 5 or 6 minutes, then add the button onions. Let boil until transparent and tender or when they may be pierced with a straw. Mrs. O. R. FERRELL.

Mixed Pickles—Take 3 pints each of ripe tomatoes, green tomatoes and cabbage, all measured after chopping. Three medium sized onions, 3 red peppers, also chopped and a bunch or two of celery, if desired. Mix all together and stir in ½ cup salt. Let stand over night and drain well, add 3 pints vinegar, the same of sugar (less if you do not care for sweet pickles), ½ cup each of horseradish and white mustard seed and a teaspoon each of clove and cinnamon. Cook slowly until done. Seal in jars. Mrs. JOHN LONG.

Handicrafts—Eight dill pickles, 1/4 teaspoon powdered alum, 1 cup vinegar, 2½ cups sugar, 2 or 3 dozen cloves. Slice dills lengthwise and sprinkle with the alum, then cover with boiling water and set aside for several hours or over night, according to the saltiness of pickles. When sufficiently soaked, drain well. Heat vinegar, sugar and cloves to boiling point and pour over pickles. Good in a few hours, but better the next day.

KATHRYN LOWE.

Fruit Marmalade—Six oranges, 3 lemons, 6 peaches, 6 apples, 6 pears. Cut oranges and lemons fine. Take just enough cold water to cover, let stand overnight, then boil until skin is tender. Add apples peeled and chopped, then peaces and pears, equal parts sugar and fruit. Boil until clear. Mrs. SAM CAMPBELL.

Tomato Marmalade—Seven lbs. tomatoes skinned, 4 lbs. sugar, 2 lemons, cut fine, ¼ dozen white giner root. Cook slowly until very thick, stirring often.

Mrs. SAM CAMPBELL.

Peach Pickles—Three lbs. sugar, 1 pint cider vinegar, 3 sticks cinnamon, broken in half; 2 dozen whole cloves, 30 large cling peaches. Boil sugar, vinegar, cloves and cinnamon into a syrup, then add peaches, which have been peeled and left whole. Boil about 3 minutes and can. Place the cinnamon and cloves in jars with peaches. This makes 6 quarts.

Mrs. JEROME T. BAIRD.

Apricot Conserve—Five pounds apricots, 1 can pineapple, 6 oranges, 1 cup walnut meats, 5 pounds sugar. Make a syrup of the sugar and pineapple juice. Peel the oranges and apricots, dice all the fruits and cook in the syrup slowly till like jam. Add the nut meats and if desired, a few of the blanched meats from the apricot pits. Remove from the fire and seal.

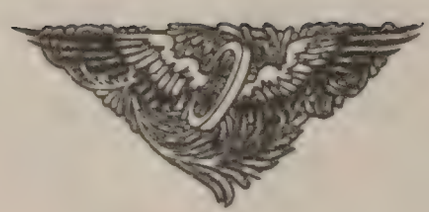
Mrs. WILL HARRISON.

Hodge Podge Pickles—One gallon cucumbers, slice around, 4 large onions chopped fine, 2 green peppers chopped fine, 3 scant cups sugar, 1 tablespoon salt, 2 tablespoons mustard, 1 tablespoon celery seed, 1 talbespoon white mustard seed, 1 tablespoon tumeric, vinegar to

moisten. Mix dry ingredients and thin with vinegar. Mix all together. Let come to a boil and seal.

Mrs. GERALD HALL.

Watermelon Marmalade—One medium size water melon, 4 large or 6 small organges, 3 lemons. Peel and remove all pink from melon. Cover with cold water and cook until clear, drain, throwing water away. Put oranges and lemons thru food chopper after removing all white possible, put pan under chopper to save juice. Cook same as melon until tender, drain, saving water to add to mixture later. Put melon thru chopper. When all are chopped, measure and return to fire and add juice the peel was cooked in. Take measure to measure of sugar and cook about 30 minutes. Mrs. WOOD.



Things Worth Knowing

To Make Good Butter—First—Absolute cleanliness of every utensil that comes in contact with the milk. If a separator is used always cool the cream before adding to the cold cream on hand. Always keep milk or cream in the coolest possible place without freezing. Freezing makes the butter bitter. Cream should not be kept over four days before churning, and until twelve hours before churning should be kept sweet. In cold weather, 24 hours before churning warm the cream to 62 degrees temperature and keep in same temperature. To assist in "ripening" the cream add a cup of buttermilk. Add no sweet cream during the souring stage. Cream should always be churned as soon as it is clabbered. Every hour thereafter deteriorates the flavor of the butter. In warm weather no assistance in souring is needed, and cream should not be kept over two or three days. Churn at a temperature of 62 or 64 degrees. Stop the churn when the granules are the size of mustard seed or wheat kernels. Draw off the buttermilk; if the granules will not separate from the milk, add cold water and shake or stir lightly. Pour water at 62 degrees temperature over the granules, give the churn a few dashes, draw off the water. Repeat this. Add salt to taste. Replace the churn lid and turn for several minutes the same as when churning. This partially works the salt through the butter. (Of cours ethis method applies only to the barrel churn.) Work with a paddle until the water is all out. If the butter is mottled after standing a day it was not sufficiently worked. If there are white granules in it the cream gets too sour. If cream gets too sour, the acid eats the butter fat and consequently the quality of butter will be considerably lessened. Mrs. S. J. HARRISON.

Washing Fluid—One small can of lye, 2 ounces of liquid ammonia, 2 ounces salts of tartar. Dissolve lye in 5 quarts of soft water; then stir in ammonia and salts of tartar. When well mixed bottle and cork tightly. Soak

soiled clothes and rub soiled places a little; shave ½ bar of soap and ½ cup of the fluid into a boiler three parts full of water; boil 20 minutes. Suds, blue and hang out.

Mrs. S. T. NEWKIRK.

Stamping Fluids—Two ounces of lamp black thoroughly mixed with ½ pint of gasoline. The white may be made by using 1 small tube of white paint, ¼ pint gasoline. Apply these with woolen cloth.

Mrs. CAFFERTY.

To Remove Mildew—Dissovle 1 pound of sal soda and 5c box of chloride of lime in a gallon of rainwater boiling hot. Dip the fabric up and down in this until the miidew disappears; then rinse in four or five waters. This will remove tea stains or anything of the kind in white goods.

S. S. NEWKIRK.

Excellent Paste—Two cups flour, 2 teaspoons powdered alum, 1 tablespoon salt, 1 teaspoon oil of sassafras. Mix with luke-warm water to a smooth paste, the consisteney of cream. Pour boiling water on until cooked. Do not set paste on the fire. This will not sour.

THOS. B. F. LEE.

Furniture Polish—One and one-half ounces rare white wax, 1½ ounces yellow wax, 1½ pints turpentine, 2 oz. castile soap. Shave wax and soap into the turpentine. Allow it to stand over night, then add 1½ pints boiling water. Mix well and bottle.

Mrs. R. C. McCREDIE, Mrs. F. C. JONES.

Silver Polish—One-half ounce of prepared chalk, 2 ounces alcohol, 2 ounces ammonia. Apply with flannel and rub with a soft cloth or chamois skin. Wash silver in hot, clear water and dry with a hot towel.

Mrs. R. C. McCREDIE.

Home-Made Soap—Dissolve one can of Babbitt's lye and 2 tablespoons borax in 1 quart water. Melt 5 pounds clean grease. When both grease and lye have cooled to about 110 degrees pour the grease slowly into ths lye, stirring until mixture assumes the consisteney of melted honey. This takes from 3 to 10 minutes. Then pour into a pan to cool. When it has hardened cut into bars.

Mrs. S. J. HARRISON.

To prevent icing from running off while it is being spread, lightly dust cake with Kingsford's corn starch.

Mrs. S. S. McCAGUE.

A freshly laundered shirt waist is sometimes soiled before ever it is worn by blood spots, resulting from a pin prick, or a blood stain from a needle in doing a bit of sewing. A little corn starch, mixed with cold water into a soft ball and laid upon the spot, will entirely remove the stain without impairing the freshness of the surface.

Mrs. G. W. REESE.

To clean silverware, lay in sour milk one-half hour. Better than scouring.

Mrs. H. E. NICOLAI.

When ironing if the iron sticks to the goods rub the iron with a little beeswax.

To remove coffee or fruit stains from linen, pour boiling water on the stains.

To remove scorched places when ironing, place where sun may shine on.

Ground ginger used for plasters is just as effective as mustard and will never blister.

A little butter in rice when cooking will save its boiling over.

To cure a felon, take rock salt, pound it up fine; mix with spirits of turpentine; wrap affected part with it; as it dries put on more and in 24 hours the felon will be dead.

A tablespoon of flour added to cornmeal when making it to fry will prevent its sticking.

Dissolve soda in boiling water to prevent its tasting in anything.

When food burns in a dish, set the dish in cold water at once; let stand an hour, the burned food will then remove without sticking.

Hand Lotion—5c. gum traganthe (soak in 1 pint of rain water over night,) 8 drops carbolic acid, 5 oz. glycerine, 1 oz. rose water, 2 oz. bay rum, 5c. Germaine colonge.

Mrs. ANDREW ROSS.

Wheat flour 1 quart is equal to 1 pound, 2 ounces; soft butter, 1 quart is equal to 1 pound; powdered sugar, 1 quart, is equal to 1 pound; best brown sugar, 1 quart is equal to 1 pound 2 ounces; 10 eggs is equal to 1 pound; 40 drops is equal to 1 teaspoonful; 1 tablesoonful is equal to ½ ounce; 4 tablespoonfuls are equal to ½ gill or 2 ounces; 1 wineglass is equal to one-half gill or 2 ounces.

Cold Starch—For cold starching, use 6 tablespoons of starch, 1 tablespoon borax, and 1 tablespoon of turpentine. Put in a quart jar and fill with water. Will keep indefinitely. Stir before using. If a gloss finish is wanted, add 1 tablespoon of sugar to the mixture.

Mrs. WILL HARRISON.

Tables for Setting Colors—To 3 gallons boiling water use 1 cup of vinegar—yellow, tan, brown, green and lavender.

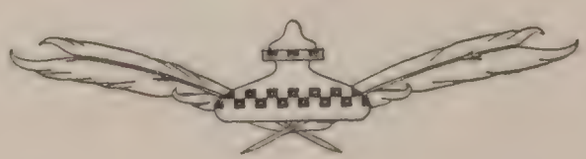
To 3 gallons of water, use 1 cup of salt—for blue, red. pink and black.

To 1 gallon of water, 1 tablespoon sugar of lead for anything except pink and blues.

Natural crispness, tablespoon powdered alum.

Dust a little flour in your grease when frying. It will prevent the grease from spattering.

An excellent Relief for Burns—Equal parts linseed oil and lime water mixed. Mrs. ED. HALL.



The Sick Room

Orange Albumen—Express the juice of 1 orange, strain; then stir briskly the white of 1 egg; add sufficient cold water to make one glassful, and swetten to taste.
CORA K. GOTWALS.

Barley Water—Take 2 ounces of pearl barley and wash well with cold water, rejecting the washings. Afterwards boil with a pint and a half of water for 20 minutes in a covered vessel and strain. The product may be sweetened and flavored with lemon peel, or lemon peel may be introduced while boiling is carried on. Lemon juice is sometimes added to flavor. A bland, demulcent and mildly nutritive beverage. Mrs. J. R. SHUMAN.

Beef Juice—Cut into thin pieces, season with salt and very lightly broil 1 pound of round steak, free from fat. Then cut ito smaller pieces and express the juice with a lemon squeezer, or better, one of the meat presses on the market. The pound of meat should yield 2 to 4 ounces of beef juice. The juice can be warmed but slightly or it will coagulate. It may be given cold. Occasionally infants prefer it sweetened. Mrs. J. R. SHUMAN.

Dried Flour—Tie one cupful of flour in a bag and boil for 10 hours, adding more water when necessary. Take out, dry in the sun, or oven, and use it to thicken milk. This is especially good for children. SELECTED.

Toast Water—Bread for toast water should be toasted brown as possible without burning and covered with boiling water. When cold, strain off the water and sweeten if desired. It may also be flavored with a little orange or lemon peel.

Dandelion Wine—Two quarts of dandelion blossoms, 2 quarts boiling water. Pour over and let stand three days. Then boil 15 minutes with the rind of 1 orange and lemon; then strain and slice in orange and lemon and 2 pounds of sugar. When 6 hours old put in three spoons of good yeast. DELLA McKNIGHT.

Mustard plaster with two parts lard or vaseline will not burn. Mrs. F. C. JONES.

Lime Water—Pour 2 quarts of hot water over fresh, unslaced lime size of walnut; stir till slacked; let stand till clear and bottle. Often ordered with milk to neutralize acidity of stomach.

IDEAL COMBINATIONS

Meat	Vegetables	Accompaniments
1. Chicken, Fowl	1. Glazed Sweet Potatoes 2. White Potatoes Croquettes Corn Fritters Mushrooms Fresh Lima Beans Fresh Shell Beans Squash Onions Any Green or Fresh Vegt'les	Cranberry Sauce or Jelly Celery Sauce Chestnut Dressing Mushroom Dressing Oyster Dressing Sage Dressing Pineapple, Apple or Tomato (Acid) Salad
2. Turkey	White Potatoes Sweet Potatoes Onion Turnip Squash Cauliflower Brussels Sprouts	Cranberry Sauce or Jelly Oyster Dressing. Chestnut Dressing Sausage Dressing Sage Dressing Acid Salads as for Chicken.
3. Goose	White potatoes Turnips Onion Squash Cauliflower Brussels Sprouts	Apple Sauce Celery Sauce Giblet Gravy Fresh Vegetable or Fruit Salad
4. Domestic Duck	Same as Chicken Addition: Onion, Hominy	
5. Wild Duck	Same as Chicken	Jellies Fruit Sauces Fresh Vegetable Salads
6. Beef Roast	White Potatoes Sweet Potatoes Macaroni Cauliflower Brussels Sprouts Onions Spinach String Beans Lima Beans Egg Plant Tomatoes Squash Stuffed Peppers and other Summer Vegetables	Yorkshire Pudding Horseradish Sauce Mushroom Sauce Fresh Vegetable Salads

Meat	Vegetables	Accompaniments
7. Beef Steaks	Same as Roast Beef	Mushroom Sauce Bearnaise Sauce Maitre d'hotel Butter Addition of Red and Green Peppers
8. Beef, Boiled	White Potatoes Carrots Turnips Parsnips Onions Vegetables a la jardiniere	Dumplings
9. Beef, Corned	Potatoes (Plain) Cabbage Carrots Beets Turnips Parsnips Spinach or any Greens	
10. Lamb Roast	White Potatoes Sweet Potatoes Artichokes Carrot Timbales Green Peas Spinach Asparagus Beets Egg Plant (Baked, Fried, Stuffed) String Beans Cauliflower (Creamed, au Gratin)	Mint Sauce Mint Jelly Mint Sherbet Currant Jelly Bananas Baked Croquettes Fresh Vegetable Salad
11. Lamp Chops, Broiled	White Potatoes Scalloped Delmonico Chantilly Stuffed Baked Sweet Potatoes Squash Beets, with Sauce String Beans, au Gratin Lima Beans, Fresh Cauliflower, Creamed Tomatoes Fried Stewed Scalloped Baked	Fresh Vegetable Salads
12. Lamb, Boiled	White Potatoes Carrots Turnips Parsnips	Dumplings

	Meat	Vegetables	Accompaniments
13.	Mutton, Boiled	White Potatoes Carrots Turnips	Caper Sauce
14.	Mutton, Saddle	Rice White Potatoes Carrots Turnips Asparagus. Spinach Peas String Beans	Currant Jelly Mint Jelly Mint Sauce Light Vegetable Salads
15.	Quail, Squab, Broiled Roasted	White Potatoes Spinach Peas String Beans	Currant Jelly Cranberry Jelly Chestnut Puree Green Vegetable Salads Fruit Salads
16.	Ham, Boiled	White Potatoes Creamed Baked Scalloped Spinach Greens Cauliflower Brussels Sprouts	Cider Sauce
17.	Pork	White Potatoes Boiled Riced Mashed Spinach Cabbage Cauliflower Squash Turnips Parsnips	Fried Apples Apple Sauce Baked Apples Apple Croquettes Cider Sauce Light, Acid Vegetable or Fruit Salad Gravy
18.	Veal	White Potatoes Rice Spaghetti Tomatoes String Beans Onions Asparagus Turnips	Light Vegetable Salads
19.	Venison	Fried Potatoes Saratoga Potatoes Brussels Sprouts Mushrooms with Sauce Peas String Beans	Plum Jelly Currant Jelly

Time Table for Cooking

Baking

Beef, loin or ribs, per lb..8 to 10M
Beef, loin or ribs, well done, per lb ..... 12 to 16M
Beef, ribs, rolled, rare.....12 to 15M
Beef, ribs rolled well done..15 to 18M
Beef fillet, rare .....20 to 30M
Beef fillet, well done.....60M
Mutton, leg, rare, per lb.....10M
Mutton, leg, well done, per lb....14M
Mutton, forequarter, stuffed per lb. .....15 to 25M
Lamb, well done, per lb....15 to 20M
Veal, well done, per lb ....18 to 22M
Pork, well done, per lb.....20M
Venison, rare, per lb 10M
Chicken, per lb .....15 to 20M
Turkey, nine lbs 3H
Goose, nine lbs 2½H
Duck, domestic .....1 to 1¼H
Duck, wild .....20 to 30M
Grouse .....25 to 30M
Ham .....4 to 6H
Fish, 3 or 4 lbs.....45 to 60M
Small fish and fillets 20M
Beans, with pork .....6 to 8H
Bread, white loaf .....45 to 60M
Graham loaf .....35 to 45M
Baking powder biscuits....12 to 15M
Gems .....25 to 30M
Quick doughs .....8 to 15M
Cookies .....8 to 10M
Gingerbread .....20 to 30M
Sponge cake .....45 to 60M
Cake, layer .....20 to 30M
Cake, loaf .....40 to 60M
Fruit cake .....2 to 3H
Cake, wedding .....3 to 5H
Cakes, small .....15 to 25M
Batter puddings .....35 to 45M
Pies .....30 to 50M
Tarts .....15 to 20M
Patties .....15 to 25M
Vol-au-vent .....50 to 60M
Muffins, yeast 30M
Muffins, baking powder..20 to 25M
Indian pudding .....2 to 3H
Rice or tapioca pudding.....1H
Bread puddings .....45 to 60M
Scallop dishes .....15 to 20M
Custard .....35 to 45M
Custard in cups .....20 to 25M

Boiling

MEATS .....2 to 6H
Corned meat .....4 to 6H
Ox tongue .....3 to 4H
Ham, 12 to 14 lbs.....4 to 5H
Turkey, 10 lbs .....3 to 3½H
Fowl, 4 to 5 lbs .....2 to 3H
Chicken, 3 lbs .....1 to 1½H
Fish, 2 to 5 lbs.....30 to 45M
Lobster .....25 to 30M
Cod, 3 to 5 lbs .....20 to 30M
Haddock, 3 to 5 lbs. .....20 to 30M
Halibut, thick piece, per lb.....15M
Salmon, thick piece, per lb.10 to 15M
Asparagus .....20 to 30M
Beans, shell or string.....1 to 3½H
Beets, young 50M
Beets, old .....3 to 4H
Brussels sprouts.....15 to 20M
Cabbage .....35 to 60M
Carrots 1H
Cauliflower .....25 to 30M
Corn .....12 to 20M
Macaroni .....20 to 35M
Turnips .....30 to 45M
Onions .....45 to 60M
Parsnips .....30 to 45M
Spinach .....15 to 20M
Tomatoes, stewed .....15 to 20M
Rice .....20 to 30M

Broiling

Steak, 1 inch thick.....4 to 10M
Steak, 1½ in. thick.....8 to 12M
Lamb or mutton chops....6 to 10M
Chicken 20M
Quails 8M
Squabs .....10 to 12M
Shad, whitefish and bluefish.....
..... 15 to 20M
Fish slices .....12 to 15M
Liver 4to 5M

Frying

Smelts and other small fish..3 to 5M
Breaded chops .....5 to 8M
Potatoes, raw .....4 to 8M
Fish balls and croquettes.....1M
Muffins, fritters and doughnuts
.....3 to 5M

Weights and Measures

27 1-3 grains.....1 dram
16 drams .....1 ounce
16 ounces .....1 pound
1 teaspoonful .....60 drops
3 teaspoonfuls..... 1 tablespoonful
4 tablespoonfuls ..1 wineglass, ½
.....gill or ¼ cup
16 tablespoonfuls ..... 1 cup
2 gills ..... 1 cup
2 cups ..... 1 pint
2 pints .....1 quart
4 quarts .....1 gallon
2 tablespoons Crisco..... .. 1 ounce
2 tablespoonfuls salt.....1 ounce
2 tablespoonfuls sugar.....1 ounce
4 tablespoonfuls flour.....1 ounce
1 tablespoonful liquid.....½ ounce
1 square chocolate.....1 ounce
One-third cupful chopped nut meats (blanched).....1 ounce
1 cupful currants.....¼ pound
1 cupful crumbs.....¼ pound
4 1-3 cupful coffee.....1 pound
3½ cupfuls confectioners' sugar
..... 1 pound
4½ cupfuls graham flour....1 pound
2 2-3 cupfuls oatmeal.....1 pound
5 cupfuls rolled oats.....1 pound
4 1-3 cupfuls rye meal.....1 pound
1⅞ cupfuls rice .....1 pound
2 1-3 cupfuls dry beans ....1 pound
2 cupfuls granulated sugar..1 pound
2 2-3 cupfuls brown sugar ..1 pound
2 2-3 cupfuls powdered sugar
..... 1 pound
1 cupful (volume).....8 ounces
1 cupful water.....8 1-3 ounces
1 pint butter .....1 pound
1 quart flour .....1 pound
10 small or 9 medium eggs..1 pound

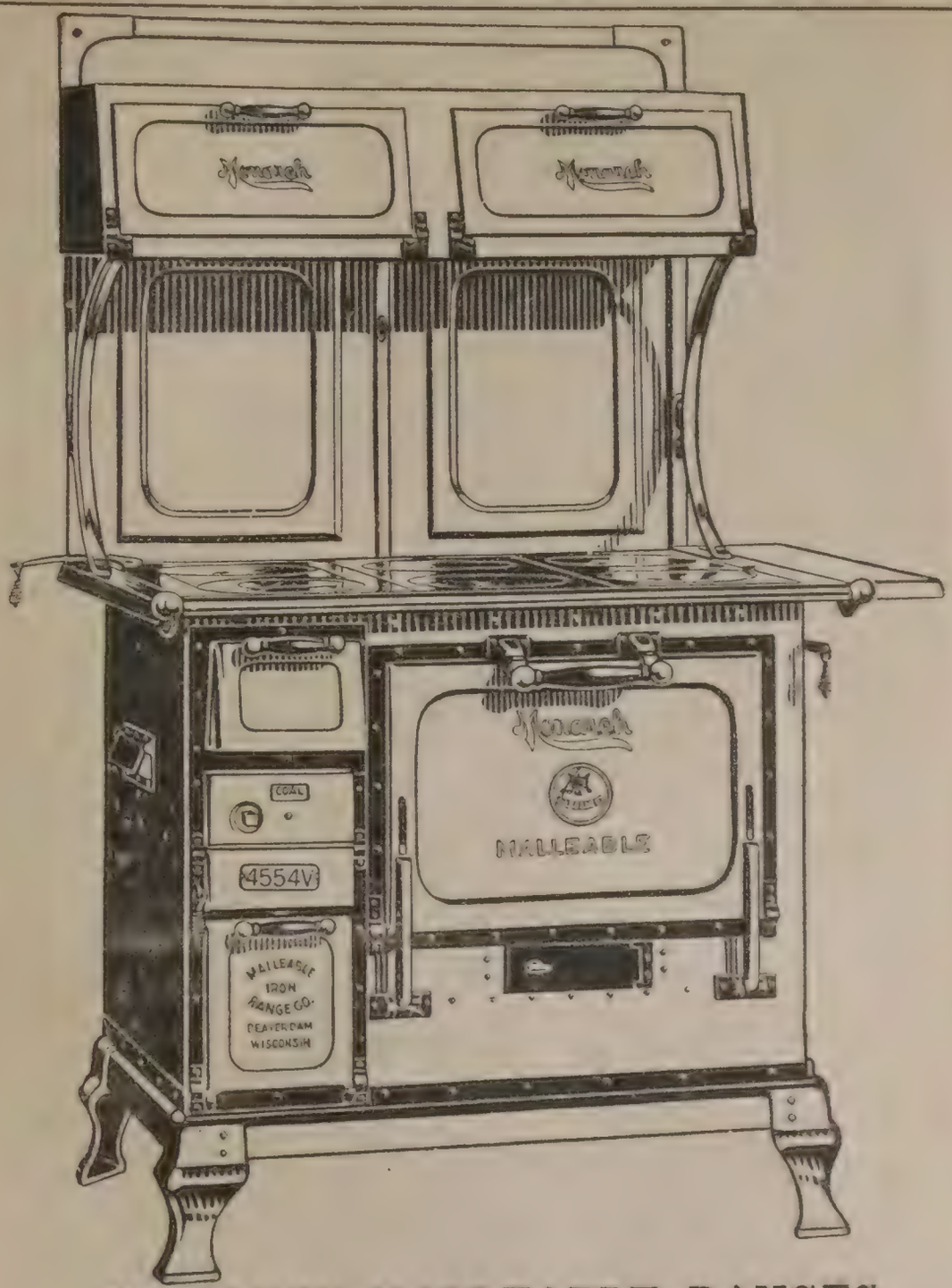
All materials are measured level, i. e., by filling spoon or cup more than full and leveling with a case knife.

To measure meal, flour, sugar and similar ingredients, sift lightly into the measure, then level.

Standard measuring cups made of tin, aluminum or glass holding half a pint always should be used. Coffee and teacups vary so much that correct proportions can not be obtained by using them.

To measure a spoonful of dry material, fill the spoon heaping, then level, to measure a half-spoonful, fill and level the spoon, then divide in half lengthways; for quarter-spoonfuls, divide the halves crossways.

Use level measurements in all recipes in this book.



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